

# ACTIWHITE

This product is made from fresh egg whites. It can be used in place of egg whites in a recipe, just soak 10g Actiwhite in 80ml water for 15-20 mins then use as normal. This is the equivalent of 3 egg whites. It is excellent for making Royal Icing as well as meringues.

**MERINGUES:** Soak 10g Actiwhite in 100ml water for 15 – 20 mins. Whisk on high speed for 3 minutes, then add 160g Caster Sugar in a steady stream. Whisk well then add another 80g caster sugar and whisk until evenly dispersed. Bake meringues in 100C oven until dry.

**ROYAL ICING** Soak 20g Actiwhite in 100ml water for 20 mins. Add 600g Icing sugar and ½ tsp lemon juice. Using electric hand mixer beat for 2 -3 minutes on medium speed to the consistency required. Leave to rest for 1 hr to remove air bubbles before use.

