



MERINGUES
LÉGÈRES SANS ŒUFS

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	AZÚCAR SUGAR	BRIX	FRUIT PURÉE	MERENGUE LIGERO LIGHT MERINGUES	
				MASA DE GELATINA	AZÚCAR
				SOAKED GELATIN	SUGAR
Mora Blackberry	10%	20,0	1 000	203	211
Casis Blackcurrant	10%	24,0	1 000	203	179
Casis Noir de Bourgogne Blackcurrant	10%	23,0	1 000	195	179
Arandano Blueberry	10%	20,0	1 000	211	244
Frambuesa Raspberry	0%	11,0	1 000	220	309
	10%	19,0	1 000	203	228
Frutas rojas Red fruits	10%	20,0	1 000	203	220
Cereza guinda Red sour cherry	10%	27,0	1 000	195	163
Grosella Redcurrant	10%	20,0	1 000	203	220
Fresa Strawberry	10%	17,0	1 000	211	244
Fresa Senga Strawberry	0%	9,0	1 000	220	333
	10%	17,0	1 000	211	244
Fresa Mara del bosque Strawberry	10%	19,0	1 000	211	244
Fresa del bosque y Mara del bosque Wild strawberry & Mara des bois strawberry	10%	19,0	1 000	203	220
Albricoque Apricot	10%	21,0	1 000	203	195
Higo de Provenza Fig from Provence	10%	25,0	1 000	195	154
Manzana verde Granny Smith Green apple	10%	21,0	1 000	203	220
Ruibarbo verde Green rhubarb	10%	14,0	1 000	220	301
Kiwi Kiwi	0%	15,0	1 000	211	276
Melón Melon	0%	10,0	1 000	230	223
Menta Mint	0%	14,0	1 000	203	220
Ciruela Mirabelle de Lorraine Mirabelle plum	0%	22,0	1 000	211	244
Pera Williams Pear	0%	14,0	1 000	323	200
Membrillo Quince	10%	24,0	1 000	203	171
Melocotón sangui Ruby peach	10%	19,0	1 000	203	220
Espino amarillo Sea buckthorn	0%	6,0	1 000	220	341
Melocotón blanco White peach	10%	19,0	1 000	203	236
Melocotón amarillo Yellow peach	10%	20,0	1 000	203	200



MERENGUE LIGERO SIN HUEVO
LIGHT MERINGUES WITHOUT EGG

Merengue ligero sin huevo

Light meringues without egg

Preparar la masa de gelatina: mezclar 100 g de gelatina 200 blooms con 500 g de agua fría. Dejar en remojo de 1 a 2 horas, y fundir la mezcla hasta que se disuelva completamente. Reservar en frío.

Calentar el 20% del puré con el azúcar; una vez disuelto, añadir la masa de gelatina. Añadir el resto del puré y mezclar. Reservar en frío hasta la completa gelificación del conjunto. Mezclar con la batidora de varillas durante 35 a 40 minutos. La textura debe ser ligera y homogénea. Escalfar directamente o verter en un molde, congelar. Cortar con cuchillo o con el porta-piezas, según su uso. Es posible escalfarlo en molde de silicona para utilizarlo como inserción.

Prepare the gelatine: mix 100 g of 200 bloom gelatin with 500 g of cold water. Leave to soak for 1-2 hours, and melt the mixture until completely dissolved. Set aside in the refrigerator.

Method: heat 20% of the purée with the sugar. Add the soaked gelatin once all the sugar has dissolved. Add the remaining purée and mix thoroughly. Set aside in the refrigerator until the mixture has set. Place in a food mixer fitted with the whisk attachment and work the mixture for 35-40 minutes, until smooth and light.

Pipe or transfer to a frame and freeze.

Cut with a knife or shape cutter depending on your required use. You can also pipe into a silicon mold for use as an insert.

Plátano Banana	0%	22,0	1 000	203	220
Coco Coconut	10%	19,0	1 000	203	211
Frutas exóticas Exotic fruits	0%	15,0	1 000	220	301
Jengibre Ginger	0%	3,0	1 000*	118	207
Yamun Jamun	0%	13,0	1 000	203	220
Lichi Lychee	0%	14,0	1 000	211	293
Mango Mango	0%	18,0	1 000	203	236
Fruta de la pasión Passion fruit	0%	13,0	1 000	220	301
Piña Pineapple	0%	13,0	1 000	211	244
Guayaba rosa Pink guava	0%	8,0	1 000	220	341
Higo chumbo Prickly Pear	0%	12,0	1 000	220	301
Graviola Soursop	0%	14,0	1 000	211	293
Bergamota Bergamot	0%	9,0	1 000	220	333
Naranja sanguina Blood orange	0%	12,0	1 000	220	309
Calamondín Calamansi	0%	10,0	1 000	220	333
Pomelo Grapefruit	0%	10,0	1 000	220	325
Kumquat Kumquat	0%	15,0	1 000	211	276
Limón Lemon	0%	8,0	1 000	220	350
Limón triturado Lemon Crushed	0%	8,0	1 000	220	350
Limone verde Lime	0%	9,0	1 000	220	350
Mandarina Mandarin	0%	11,0	1 000	220	325
Naranja Orange	0%	11,0	1 000	220	317
Sudachi Sudachi	0%	8,0	1 000	220	341
Yuzu Yuzu	0%	9,0	1 000	220	341
Coco Coconut	10%	24,0	1 000	195	171
Frambuesa Mecker del Macizo Central, Francia Raspberry Mecker from Massif Central, France	10%	19,0	1 000	203	211
Fruta de la pasión Passiflora Edulis amarilla de Costa de Marfil Passion fruit yellow Passiflora Edulis from the Ivory Coast	0%	13,0	1 000	220	301
Abriconilla Fleur de Sel	10%	22,0	1 000	203	195
Manzana cocida con caramelo y canela Apple baked with caramel and cinnamon	22%	31,0	1 000	189	103
Banalime Ginger	0%	17,0	1 000	211	236
Bergamangado	0%	13,0	1 000	38	317
Berriollette	10%	20,0	1 000	203	220
Cherrymome	10%	27,0	1 000	195	163
Coranaba	0%	13,0	1 000	38	217
Exotic Ginger	0%	16,0	1 000	211	285
Lichi y frambuesa con rosa Lychee and raspberry with rose	10%	22,0	1 000	203	203
Red Fennel	10%	16,0	1 000	211	260
Pistacho verde Green pistachio	0%	74,0	1 000*	203	236
Avellana tostada Roasted hazelnut	0%	72,0	1 000*	211	244
Almendra blanca White almond	0%	74,0	1 000*	211	244

*Mezclar 250 g del puré con 750 g de agua.

*Mix 250 g of puree with 750 g of water.