

Traditional meringue

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By the Master Pier Paolo Magni

"A most crumbly and light meringue is easy to prepare with Ovoneve. It does not easily go runny and you can well add dried fruit, flavour and also cocoa in grains".



Blend Ovoneve with sugar-1 hydrate and whip. At half whipping add sugar-2.



Whisk with a hand whisk adding sugar-3.

Ingredients

25 g Ovoneve
250 g water
150 g sugar-1
150 g sugar-2
200 g sugar-3



Pipe rosettes as preferred.



Bake in a half-open oven at 120°-130° until dried out.



On the left a meringue prepared with albumen and on the right one prepared with Ovoneve.