

LEMONY ICING

OVERVIEW

01-019

INGREDIENTS

Group 1

Ingredient	KG
Granulated Sugar	0.300
Water	0.105
Cream of tartar	0.004
Egg white	0.140
APITO LEMON PASTE	0.005
Total Weight: 0.554	

Yield: 1 recipe is good for 2 x 6" round cakes

METHOD

How to do it:

1. In a heavy saucepan, mix sugar and water.
2. Boil sugar mixture until it reaches 220°F. Start beating the egg whites at medium speed.
3. When temperature of sugar reaches 230°F, add cream of tartar then increase speed of mixer to high speed and continue whipping the egg whites.
4. When temperature of sugar reaches 240°F, remove sugar from heat and add to egg whites gradually in a stream line while whipping.
5. Continue mixing until all syrup is added.
6. Add Apito Lemon Paste and mix until well distributed.
7. Apply on cakes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Icings, Toppings & Glazes