

STRAWBERRY ICING

OVERVIEW

01-039

INGREDIENTS

Group 1

Ingredient	KG
Granulated Sugar	0.300
Cream of tartar	0.004
Water	0.105
Egg white	0.140
APITO STRAWBERRY PASTE	0.005

Total Weight: 0.554

Yield: Good for 2 x 6" round cake

METHOD

How to do it:

1. In a heavy saucepan, mix sugar and water.
2. Boil sugar mixture until it reaches 220°F. Start whipping 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 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 Strawberry Paste and mix until well distributed.
7. Apply on cakes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Icings, Toppings & Glazes