

M E R I N G U E



The invincible queen of desserts - meringue, can be a dream of every sweets lover and a nightmare of every pastry chef. Made out of few simple ingredients, but very delicate and very difficult to experiment with its shape.

With the Focus 3D Food Printer you can create heavenly meringue desserts in beautiful and unique designs. Put on your kitchen apron and become a 3D meringue master chef!

Ingredients (Italian meringue):

- 30 grams of egg white
- 30 grams of water
- 75 grams of Sugar
- 5 grams of Glucose Syrup (or omit glucose syrup, added with 85 gram sugar)

Preparation:

- Whisk the egg white until beaten.
- Mix the water with the sugar and the Glucose Syrup and heat up to 118 degrees Celcius.
- Gently pour the sugar to the beaten egg white and mix them until body temperature is reached. Your meringue is now ready to print!

Tip! For the best printing results (without layer visibility in your print), omit the Glucose Syrup and leave the meringue mixture for about 2-3 hours after preparation (in room temperature). Note that the mixture will be less stable.