



**MERINGUES**  
LÉGÈRES SANS ŒUFS

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	SUCRE SUGAR	BRIX	FRUIT PURÉE	LIGHT MERINGUES	
				SOAKED GELATIN	SUCRE
Blackberry	10%	20,0	1 000	203	211
Blackcurrant	10%	24,0	1 000	203	179
Blackcurrant Noir de Bourgogne	10%	23,0	1 000	195	179
Blueberry	10%	20,0	1 000	211	244
Raspberry	0%	11,0	1 000	220	309
	10%	19,0	1 000	203	228
Red fruits	10%	20,0	1 000	203	220
Red sour cherry	10%	27,0	1 000	195	163
Redcurrant	10%	20,0	1 000	203	220
Strawberry	10%	17,0	1 000	211	244
Strawberry Senga	0%	9,0	1 000	220	333
	10%	17,0	1 000	211	244
Strawberry Mara des bois	10%	19,0	1 000	211	244
Wild strawberry & Mara des bois strawberry	10%	19,0	1 000	203	220
Apricot	10%	21,0	1 000	203	195
Fig from Provence	10%	25,0	1 000	195	154
Granny Smith apple	10%	21,0	1 000	203	220
Green rhubarb	10%	14,0	1 000	220	301
Kiwi	0%	15,0	1 000	211	276
Melon	0%	10,0	1 000	230	223
Mint	0%	14,0	1 000	203	220
Mirabelle plum	0%	22,0	1 000	211	244
Williams pear	0%	14,0	1 000	323	200
Quince	10%	24,0	1 000	203	171
Ruby peach	10%	19,0	1 000	203	220
Sea buckthorn	0%	6,0	1 000	220	341
White peach	10%	19,0	1 000	203	236
Yellow peach	10%	20,0	1 000	203	200



## Light meringues without egg

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.

Banana	0%	22,0	1 000	203	220
Coconut	10%	19,0	1 000	203	211
Exotic fruits	0%	15,0	1 000	220	301
Ginger	0%	3,0	1 000*	118	207
Jamun	0%	13,0	1 000	203	220
Lychee	0%	14,0	1 000	211	293
Mango	0%	18,0	1 000	203	236
Passion fruit	0%	13,0	1 000	220	301
Pineapple	0%	13,0	1 000	211	244
Pink guava	0%	8,0	1 000	220	341
Prickly Pear	0%	12,0	1 000	220	301
Soursop	0%	14,0	1 000	211	293
Bergamot	0%	9,0	1 000	220	333
Blood orange	0%	12,0	1 000	220	309
Calamansi	0%	10,0	1 000	220	333
Grapefruit	0%	10,0	1 000	220	325
Kumquat	0%	15,0	1 000	211	276
Lemon	0%	8,0	1 000	220	350
Lemon Crushed	0%	8,0	1 000	220	350
Lime	0%	9,0	1 000	220	350
Mandarin	0%	11,0	1 000	220	325
Orange	0%	11,0	1 000	220	317
Sudachi	0%	8,0	1 000	220	341
Yuzu	0%	9,0	1 000	220	341
Coconut	10%	24,0	1 000	195	171
Raspberry Meeker from Massif Central, France	10%	19,0	1 000	203	211
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
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
Lychee and raspberry with rose	10%	22,0	1 000	203	203
Red Fennel	10%	16,0	1 000	211	260
Green pistachio	0%	74,0	1 000*	203	236
Roasted hazelnut	0%	72,0	1 000*	211	244
White almond	0%	74,0	1 000*	211	244

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