

Japanese Meringue

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By the Master Pier Paolo Magni

"Ovoneve makes the Japanese meringue lighter and more crumbly. I have to say that the meringue can be whipped many times and does not go runny easily. It goes on well with dried fruit".



Ingredients

20 g Ovoneve
120 g sugar-1
200 g water
160 g sugar-2
200 g grinded hazelnuts and pistachios.



Blend carefully Ovoneve with sugar-1 hydrate and finally whip thick.



Add the rest of sugar by hand and dried fruits.



**Turn into a round cake tin or greased tin.
Bake in a half-open oven at 100°-120° until the meringues have dried out.**