

Italian meringue

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By the Master Pier Paolo Magni

"It's a child's play to prepare the Italian meringue with Ovoneve. Cake decoration to be flambées and kept at low temperature, the meringue can be prepared without baking".



Blend Ovoneve with sugar-1 hydrate and whip.



At the same time melt sugar-2 at 116°-120 and pour slowly while Ovoneve is whipping. Keep whisking until cold.

Ingredients

25 g	Ovoneve
100 g	sugar-1
250 g	water
400 g	sugar-2
120 g	water



Decorations.



Flambées decorations.



Ice-cream cakes.