



## Getting Started with MERINGUE POWDER

Satin Ice Meringue Powder is an egg white product used in desserts and baked goods. Ideal for making meringue, royal icing, marshmallow whipped toppings, fillings and more. It can also be used as a stabilizer for frosting.



### THE BASICS

#### WHAT IS THE DIFFERENCE BETWEEN MERINGUE POWDER AND POWDERED EGG WHITES?

Powdered egg whites are solely egg whites while meringue powder is a mixture of ingredients including egg white powder, sugar, flavors and stabilizers.

#### CAN MERINGUE POWDER BE USED AS AN EGG WHITE SUBSTITUTE?

Meringue powder can be used as an egg white substitute in recipes that require egg whites to be whipped to form stiff peaks such as cookies or toppings like royal icing.

#### NUTRITION:

Gluten Free, Dairy Free, Vegetarian, Nut Free, Kosher

#### WHAT IS THE STORAGE FOR MERINGUE POWDER?

Replace lid and store in a cool, dry place. Prepared meringue must be frozen or refrigerated.

### HANDLING

#### DO YOU HAVE TO TORCH OR BAKE THE FINISHED MERINGUE IN ORDER TO CONSUME?

No, it is not required for food safety with this product. You may torch the meringue anyway for extra flavor and enhance appearance.

#### HOW CAN I MAKE A MERINGUE TOPPING USING SATIN ICE MERINGUE POWDER?

- Mix 3 Tbsp. (31 grams) Meringue Powder with  $\frac{3}{4}$  (139 grams) sugar in a mixing bowl.
- Add 1 cup (225 grams) of 90-110°F water; mix and let sit for 2 minutes.
- Whip for 2 minutes on low speed; scrape down the sides.
- Whip on high speed for 5 minutes.
- Makes approximately 5 Cups

#### HOW CAN I MAKE A SWISS MERINGUE BUTTERCREAM USING SATIN ICE MERINGUE POWDER?

- Mix 4 Tbsp (41 g) Meringue Powder with 1 1/2 Cups (278 g) Granulated Sugar in a mixing bowl.
- Add 1 Cup (225 g) of 90-110°F water; mix until stiff peaks form.
- Add 1 Cup (250 g) cubed room temp salted butter and 1 Cup (200 g) Shortening and mix until combined and stiff peaks form.
- Mix in  $\frac{1}{2}$  Cup (100 g) Powdered Sugar and 1 tsp Vanilla until combined.
- Makes approximately 5 Cups