



Passion Meringue schnitte

- Enfold the upstanding sides along the perforation line.
- Make a bavarois by mixing 1 part of Fruffi Plus with 1 part of firmly whipped cream (1:1).
- Put a thin layer of sponge cake in the schittes strip.
- Pipe the first layer of bavarois on the sponge cake (350 gram).
- Press the second layer of sponge cake on the bavarois.
- Pipe the second layer of bavarois (350 gram) on the sponge cake and press the upstanding sides of the strip firmly against the sides of the pastry.
- Smoothen the bavarois lengthwise with a knife (do not touch the sides of the strip).
- Cut the outer sides of the schnitt straight and divide the schnittes strip on the perforation line.
- Smoothen Decofix passion over the top of the schnitte.
- Prepare meringue*. Squirt this on the sides of the schnitte and singe the meringue.
- Put fresh tropical fruit on the schnitte and press with Jelfix Mirror Neutral.
- Place a chocolate decoration on the schnitte.
- **Meringue:**
- Mix the egg white with 750 gram granulated sugar and heat this mass up to 40° C.
- Batter this mass firmly.
- Add again 750 gram granulated sugar and mix this through the meringue with a spatula.
- Singe the meringue till you reach the requested colour