



PEOTRACO<sup>®</sup>  
FOOD INC.

"Sweetening lives since 1924"



# STRAWBERRY SHORTCAKE MERINGUE

## Ingredients:

|          |                       |
|----------|-----------------------|
| 6 pcs    | Egg Whites            |
| ½ tsp    | Cream of tartar       |
| 1 ½ cups | PEOTRACO CASTER SUGAR |
| 1 tsp    | Vanilla Extract       |

## Procedure:

1. Beat egg whites and cream of tartar in a mixer with whisk attachment on high speed, until foamy.
2. Beating constantly, add 2 tbsp. of sugar at a time adding sugar until dissolve.
3. Add the vanilla extract and mix.
4. Transfer on a piping bag and pipe on a baking paper lined sheet tray.
5. Bake on a 225°F oven for 1 ½ hours.
6. Turn off oven and let it cool down with the door closed.
7. Transfer meringue shell on a sealed container.



## PEOTRACO WHIPPING CREAM

### Ingredients:

|         |   |
|---------|---|
| 1 cup   | PEOTRACO BAKER'S MATE INSTANT WHIPPING CREAM POWDER |
| 1/3 cup | Cold water 9°C                                      |
| 1/3 cup | Cold milk   |

## Procedure:

1. Dissolve Peotraco Whipping cream in cold water and milk.
2. Whip mixture for 3 minutes at high-speed using an electric mixer.



## PEOTRACO CREAM CHEESE FROSTING

### Ingredients:

|       |                                      |
|-------|--------------------------------------|
| 500 g | Cream cheese                         |
| 350 g | PEOTRACO PREMIUM CONFECTIONERS SUGAR |
| 50 g  | Milk                                 |
| 1 tsp | Vanilla Extract                      |

## Procedure:

1. Whip cream cheese and Peotraco Confectioners Sugar and milk until fluffy.
2. Add the vanilla extract.



## FOR STRAWBERRY SHORTCAKE MERINGUE SHELL ASSEMBLY

- Meringue Shell
- Strawberry Compote
- Cream Cheese Filling
- Sliced Strawberries
- Cake Base
- Whipping cream

## Procedure Assembly:

1. On a meringue base top the ingredients according to sequence.
2. Serve