



# STRAWBERRY SHORTCAKE MERINGUE

## Ingredients:

6 pcs	Egg Whites
¼ 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 Peotracco 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 Peotracco 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

