



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery

# ACTIWHITE

## INGREDIENTS

### Group Ingredients

Ingredient	KG
Actiwhite	0.100
Water (Luke Warm)	1.000
Castor Sugar	2.000
<b>Total Weight:</b>	<b>3.100</b>

## METHOD

Place water and Actiwhite into a mixing bowl. Mix thoroughly to disperse. Leave to stand for  $\pm 10$  minutes. Add sugar, whisk  $\pm 7$  minutes on fast speed until maximum volume is obtained. Pipe as required onto SILICONE RELEASE PAPER. Dry out at  $110^{\circ}\text{C}$  for  $\pm 3$  hours or in a cooling oven overnight. For Royal icing use 65 grams Actiwhite per 500 grams of water.