



Blueberry 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).
- Squirt a layer of Fruffi Blueberry Plus in the middle of the schnitte strip.
- Spray Jelfix Spray Neutral over the Fruffi, cut the outer sides of the schnitt straight and divide the schnittes strip on the perforation line.
- Prepare meringue and squirt it on the sides of the schnitte.
- Singe the meringue
- Decorate the schnitte with blueberries and a chocolate galette.
- **Meringue:**
- Mix egg white with 750 gram granulated sugar and heat the mass up to 40° C.
- Batter this mass firmly.
- Add again 750 gram granulated sugar to the mass and mix this with a spatula through the meringue.
- Singe the meringue till you reach the requested colour.