

Mellomallo (10143149)

Brand



Usage

Add egg whites



Product Description

Albumen based marshmallow made from highest grade albumen. With extra high volume, light texture, tender eating qualities and delicious flavour, Mellomallo is suitable for buttercream type fillings. It takes colours and flavours well and these should be added during the final stages of whipping. Use for long life mallow fillings for Swiss rolls, cakes and gateaux, for various types of marshmallow fancies and for toppings that need to be oven-flashed such as lemon meringue pies. Can also be used to make cost effective royal icing with addition of Castle (see overleaf for recipe).

Features & Benefits

Ideal for long life filling cream and meringue toppings.
 Suitable for manufacture of filling cream.
 Can be oven flashed.
 Already aeriated in pail

Ingredients

%	Ingredient	Kg
100%	Mellomallo	2000
30%	Egg Whites	600

Instructions

- Mix together 2 kg Mellomallo and 600g egg white on slow speed.
- Whisk to peak on top speed.
- Do not overfill mixing bowl (¼ full maximum).
- Pipe into shape and allow to set.

For filling cream:

- Blend 1.5kg Marvello cake margarine with 1.25kg fondant on slow speed.
- Add 500g Mellomallo and beat for 10-15 mins on top speed.

Other Information

- Pallet 11/33
- Shelf Life: 161 Days
- Pack size: 10kg