

BAKO 

'The key ingredient to the food industry' ®

DEEP-FILLED MINCEMEAT AND RICH ORANGE MERINGUE PIES



Order all the ingredients you need from BAKO,
contact your BAKO representative or call us on 0808 196 2344.

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INGREDIENTS:

Frozen unbaked tart shells
(80151)

Marmalade
(31114)

BAKO Mincemeat
(10071)

50g Actiwhite
(60175)

500ml water

1kg BAKO
Granulated Sugar
(35613)

METHOD:

1. Dissolve the Actiwhite in water and allow to soak for 10 minutes.
2. Take your frozen unbaked tart shells and place them onto a baking sheet. Pipe the marmalade into the bottom of the shells then fill with the mincemeat and set aside.
3. Add the sugar to the Actiwhite and whisk to form a meringue.
4. Next, pipe the meringue mixture on top of the mincemeat pastries and bake for 20 - 25 minutes at 180° celsius.
5. Once the pastries are baked, finish them with a blow torch. Leave to cool before enjoying!

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