ALFAPRO

Meringue roulade with strawberries

INGREDIENTS

150 g	MERINGUE ALFAPRO	**150 g**	SUGAR CRYSTAL
120 g	WATER	**400 g**	CROCCO CREAM NUT ALFAPRO
600 g	CREAM WITHOUT CARAGEN ALFAPRO	**50 g**	SUGAR CRYSTAL
10 g	GELATIN 180 BLOOM	**50 g**	WATER
250 g	STRAWBERRIES	**50 g**	DECORATIVE GRAPE SUGAR ALFAPRO

A METHOD OF PREPARING

1 Beat meringue, sugar and water on fast turns, then spread thinly on a sheet lined with paper. Bake the cake at a temperature of approx. 220 degrees Celsius for 6-8 minutes.

2 Heat Crocco Cream slightly, then apply it to the whole surface of the baked cake. Then we whisk the cream with sugar.

3 In the meantime, dissolve the gelatin in hot water and add it to the cream at the end of whipping. Spread the resulting creamy cream evenly over the entire surface of the cake. Add a few sliced strawberries and place on whipped cream. Finally, we roll the cake into rolls.

4 Sprinkle with AlfaPro decorative sugar and decorate with strawberries. We're cooling the whole thing.

Bon appétit!

Smacznego