

# Meringue roulade with orange and walnuts

Cuisine: **Other**

Food category: **Desserts**



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Company: **Retigo**

## Program steps

Preheating: **130 °C**

1 Hot air 100 Termination by time 00:30 hh:mm 115 °C 70 %

## Ingredients - number of portions - 10

Name	Value	Unit
egg whites	6	pcs
caster sugar	350	g
lemon juice	1	pcs
cornstarch	10	g
mascarpone	200	g
double cream	400	ml
orange	2	pcs
walnuts	150	g
fresh mint	20	g
icing sugar	50	g

## Nutrition and allergens

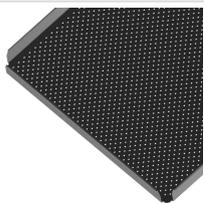
Allergens: 8

Minerals: 07 mg, 1 mg, Ca, Calcium: 40 mg, Cu, F, Fe, I, Iron: 0, K, Magnesium: 10 mg, Mg, Mn, Na, P, Phosphorus: 18 mg, Potassium: 181 mg, Se, Sodium: 1 mg, Zinc: 0, Zn  
 Vitamins: 06 mg, 1 mg, 2 mg, 418 mg, A, B, C, E, Folate: 30 mcg, Kyselina listová, Niacin: 0, Thiamin: 0, Vitamin A: 225 IU, Vitamin B6: 0, Vitamin C: 53

Nutritional value of one portion	Value
Energy	416 kJ
Carbohydrate	44.1 g
Fat	17.5 g
Protein	3 g
Water	0 g

## Directions

Using electric whisk, whip egg whites until soft peak adding caster sugar whisk until glossy stiff peak. Spread evenly over baking paper the size of gn. Bake until crust forms and cool down. Turn it upside down on another baking paper and peel off the old one. In a bowl combine mascarpone, double cream and icing sugar and whip until thick. Spread most of the cream over meringue as well as some of the orange segments and carefully wrap into roulade using baking paper as protection and as a guide. Use the rest of creamy mixture for decoration on top of roulade. Finish decoration with orange segments, walnut halves and mint leaves.



Perforated aluminium  
sheet, teflon coated