

Italian Meringue

6 oz Sugar

4 oz Water

1oz Corn syrup

5oz Egg whites

1. Boil sugar, water and corn syrup to 248 degrees
2. When sugar reaches 230 degrees, begin beating egg whites
3. Slowly add 248 sugar syrup to beaten egg whites in a thin stream being careful not to hit the sides of the bowl or the whip
4. Continue to beat until cool