

March 14, 2018

Lemon Meringue... such a classic blend of textures and flavors. The sweetness of the meringue complements the sassy tartness of the lemon. And the spring holidays are the perfect time to refresh this classic dessert! From tarts to parfaits, cupcakes to cakes... look beyond the pie for a fresh take on this treat!

- ✓ **Restaurant Business** predicts that lemon will continue to surge in 2018 because it is versatile and bright.
- ✓ **Datassentials** reports that nostalgic desserts are on 53% of today's menus, and lemon meringue fits that bill: Nostalgic, yet update-able with today's flavor and texture profiles.
- ✓ Let **Lawrence Foods** Instant Meringue Powder lend its charms to this party: With superior shine and stability, this meringue will not weep on your dessert parade!

Lawrence Foods has just what you need to refresh this classic!



Menu Idea

Lemon Meringue Tarts

Fill mini tart shells with your choice of lemon filling. Prepare Instant Meringue Powder according to directions and pipe on top of tarts. Torch to desired color and set.



Bakery Case Idea

Meringue Citrus Cupcakes

Fill yellow cupcakes with lemon or lime fillings. Prepare Instant Meringue Powder according to package instructions and ice cupcakes generously. Torch to desired color and set.

Ordering Information

Instant Meringue Powder
160140 12 / 25 oz. Pouches

Classic Lemon Filling
121133 2 Gallon Pail
121481 4 / .75 Gallon Pails
137024 4.25 Gallon Pail
129809 12 / 2# Sleeves

Gold Lemon Filling
121174 4.25 Gallon Pail
129936 12 / 2# Sleeves

Lemon Zest Crème Filling
121176 2 Gallon Pail
121175 12 / 2# Sleeves

Key Lime Filling
121512 2 Gallon Pail
129872 12 / 2# Sleeves

Product Information

Origin: United States
Kosher: OU Pareve

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Toasting Moms	Donuts Done Deliciously	Sweet Summertime