

## Sojawhip Recipe

An original L'École Valrhona recipe



### Vegan Fruit Meringue

- 200g** Blackberry purée
- 10g** SOSA Gelcrem Cold
- 4g** SOSA Sojawhip
- 100g** Sugar
- 60g** SOSA Trehalose Powder

Mix the Gelcrem and Sojawhip with the blackberry purée.

Put all the ingredients in a food processor and beat as you would a meringue.

While you beat the purée, add in the sugar and Trehalose mixture in three batches.

Use a piping bag to pipe out with the nozzle of your choice.

Dry overnight at 120°F (50°C) in a dehydrator.

Tip: Store in a dry place.