Retigo Combionline | Cookbook | Desserts 21. 8. 2025

# Meringue roullade with orange and walnuts

Cuisine: Other

Food category: **Desserts** 



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#### Program steps

Preheating:

130 °C

**\$\$\$** Hot air















### 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: Ca, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, E, Kyselina listová

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 roullade using baking paper as protection and as a guide. Use the rest of creamy mixture for decoration on top of roullade. Finish decoration with orange segments, walnut halves and mint leaves.

## Recommended accessories

