

SUC-CESS (Suk-Say) DELICE



Its name says it all, but it cannot come close to the delightful flavor that will tantalize your senses when you try a slice of this pizza. The crust, made of meringue, is mouthwatering and delicate, and its texture brushes like a cloud on your palate. The only thing better than reading its description is trying it yourself. We know you and your customers will enjoy it!

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Marguerite Gel Neutre
- Marguerite Delice Instant
- Deco Whip
- Sunshine Sponge Cake Mix
- Whipped Topping

Almond Meringue Base Recipe

	5 ozs.	Deco-Whip
2 lbs.	8 ozs.	Fine Granulated Sugar
2 lbs.		Water
	6 ozs.	Fine Almond Flour

Whip the meringue to a firm peak; then fold in the almond flour until uniform in texture.



1. PREPARE DELICE/TOPPING MIXTURE



Prepare the Delice Instant and fold it into equal parts of whipped topping.

2. BAKE MERINGUE MIXTURE/ASSEMBLE



Using the Meringue Mixture, bag out a desired sized ring. Bake it in a cool oven until firm (90 minutes at 200°F or overnight at 100°F). Cut a same size layer of sponge cake in half. Spread a very thin layer of any desired filling on to the meringue base. Place the sponge half layer on the meringue base.

3. TOP



Using a plain tipped pastry bag, top with the 50/50 Delice mixture, and ice the sides with the same mixture.

4. GARNISH & GLAZE



Garnish the entire top with a variety of fresh fruits. Brush well with Clairabricot or spray with Glaze Blond. Lightly coat the sides with toasted sliced almonds.

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