

# Can you make meringue with a whipped cream charger?

This is possible, but might not be practical unless you are in a restaurant where you can streamline the process. If you eat equal parts of egg white and sugar, beat them together and then cook them at 74 ° C for 30 minutes.

Transfer them to the siphon and fill them with 4 cartridges, distribute them in the desired shape and Then bake them at 150 ° C until they solidify (this will vary depending on the size and shape).

This is the old time sensitive method. Egg white foams when proteins coagulate and traps water in a film that traps air bubbles. This can require a longer mechanical emulsification which is not provided by the pressurized gas.

Equipment: A high fat content is usually required to use the mixer effectively. They are tolerant of certain gelling and stabilizing agents such as gelatin and dextrose, but only to a certain extent.

Egg whites are fat-free and last a long time, and they start to whip gently, which isn't good for whipping cream.