

# Lemon-Strawberry Meringue “Muffels” using IREKS CREME CAKE MIX



Recipe for approx. 32 pieces

**Batter:**

IREKS CREME CAKE MIX	1.000 kg
Whole egg	0.350 kg
Vegetable oil	0.300 kg
DREIDOPPEL CITRONE NOBLESSE	0.020 kg
Water	0.225 kg
<b>Total weight</b>	<b>1.895 kg</b>

Mixing time: approx. 3 minutes, mix until smooth

Scaling weight: approx. 0.090 kg

**Meringue batter:**

DREIDOPPEL EISAN	0.030 kg
Water	0.180 kg
<b>Sugar, fine</b>	<b>0.180 kg</b>
<b>Total weight</b>	<b>0.390 kg</b>

DREIDOPPEL FRUCHTGENUSS ERDBEERE 0.640 kg

Scaling weight: approx. 0.012 kg

- Instructions for use: For the meringue batter, whip the DREIDOPPEL EISAN with water. Add the sugar gradually, until a stable meringue batter has been obtained. Fill the batter into ice-cream cone cups, fill with DREIDOPPEL FRUCHTGENUSS ERDBEERE in the centre and subsequently bake.
- Baking temperature: 200° C
- Baking time: approx. 30 minutes (core temperature: 94° C)
- Instructions for use: After baking, pipe the meringue batter on top and brown using a Bunsen burner or by returning briefly to the oven. Decorate as desired.