

Bee Sting “Muffels” using IREKS CREME CAKE MIX, IREKS PREMIUM CUSTARD and MELLA-CROCCANTE



Recipe for approx. 36 pieces

Batter:

IREKS CREME CAKE MIX	1.000 kg
Whole egg	0.350 kg
Vegetable oil	0.300 kg
Water	0.225 kg
Total weight	1.875 kg

Mixing time: approx. 3 minutes, mix until smooth

Scaling weight: approx. 0.080 kg

Cream:

IREKS PREMIUM CUSTARD	0.300 kg
Water	0.900 kg
Total weight	1.200 kg

Scaling weight: 0.035 kg

- Instructions for use: Mix the ingredients of the cream briefly until smooth. Fill the batter and the cream into ice-cream cone cups, sprinkle with a mixture of nib almonds and MELLA-CROCCANTE (1:1) (approx. 0.020 kg) and bake, giving slight steam.
- Baking temperature: 200° C, giving slight steam
- Baking time: approx. 30 minutes (core temperature: 94° C)
- Instructions for use: After cooling, dust with sweet snow powder.