



Gluten-free Apricot Yoghurt Slices

using MUFFIN-MIX GLUTEN-FREE
and IREKS PREMIUM CUSTARD



Recipe for 1 tray of 60 x 40 cm

Batter:

MUFFIN-MIX GLUTEN-FREE	1.500 kg
Whole egg	0.750 kg
Vegetable oil	0.525 kg
Water	0.225 kg
Total weight	3.000 kg

Mixing time: approx. 3 minutes

Apricots, half pieces 1.000 kg

Yoghurt cream:

Yoghurt	0.600 kg
IREKS PREMIUM CUSTARD	0.300 kg
Water	0.500 kg
Total weight	1.400 kg

Mixing time: Mix the ingredients until smooth.

**Streusel:**

MUFFIN-MIX GLUTEN-FREE	0.300 kg
Potato starch	0.050 kg
Margarine/butter	0.150 kg
<hr/> Total weight	<hr/> 0.500 kg

Mixing time: 2 – 3 minutes

Instructions for use: Spread the batter on the tray, sprinkle the half apricots on and pipe in the gaps small yoghurt cream spots. Sprinkle the slices with streusel and bake.

Baking temperature: 190° C

Baking time: 35 – 40 minutes