

Cucumber Gin Mini Gugelhupf

using SPELT & YOGHURT CAKE-MIX

Batter:

SPELT & YOGHURT CAKE-MIX	1.000 kg
Vegetable oil	0,400 kg
Gin	0,300 kg
Water	0,050 kg
<u>Cucumber, with skin, coarsely grated, drained</u>	<u>0,250 kg</u>
Total weight	2,000 kg

Mixing time:	approx. 3 minutes, slow
Scaling weight:	approx. 0.060 kg
Baking temperature:	190° C
Baking time:	25 – 30 minutes (core temperature: 94° C)

Soaking liquid:

Sugar	0.500 kg
Water	0.400 kg
<u>Gin</u>	<u>0.100 kg</u>
Total weight	1.000 kg

Instructions for use:

For the soaking liquid, boil the sugar and the water briefly and subsequently add the gin. Soak the still warm cucumber gin mini gugelhupf briefly. After cooling, decorate with threads of grapefruit fondant and garnish as desired.

