

MUFFIN-MIX GLUTEN-FREE

Gluten
FREE



IREKS

MUFFIN-MIX GLUTEN-FREE

Muffins, as delicious as the original

very moist
crumb texture,
typical for
muffins

Processing advantages:

- versatile processing possibilities
- optimum batter consistency
- simple and reliable production

Quality advantages:

- pleasant, natural crumb colour
- very good, pleasant taste
- very good freshkeeping

Muffins

MUFFIN-MIX GLUTEN-FREE	1.000 kg
Whole egg	0.500 kg
Vegetable oil	0.350 kg
Water	0.150 l
Total weight	2.000 kg

Mixing time: 2 - 3 minutes
Baking temperature: 180° C
Baking time: 20 - 25 minutes

Cantucci

MUFFIN-MIX GLUTEN-FREE	2.500 kg
Whole egg	0.650 kg
Butter, soft	0.100 kg
Almonds, whole	1.000 kg
Vanilla flavour	0.005 kg
Total weight	4.255 kg

Mixing time: 3 - 4 minutes on medium speed
Baking temperature: 180° C - 190° C
Baking time: 20 - 25 minutes

Instructions for use:

Mix all the ingredients except the almonds. Add these at the end of the mixing time (slow speed). Shape the dough into logs, approx. 30 cm long and 4 - 5 cm wide, and place on the prepared baking trays. After cooling, slice into 1 cm thick pieces and bake for another 20 - 25 minutes at 150° C.

Butter cookies

MUFFIN-MIX GLUTEN-FREE	1.000 kg
Potato starch	0.300 kg
Whole egg	0.250 kg
Butter, soft	0.550 kg
Vanilla flavour	0.005 kg
Total weight	2.105 kg

Instructions for use:

Mix the tempered butter with the egg and vanilla until slightly creamy, then add the dry ingredients and stir until a smooth texture is obtained. Fill the batter into piping bags and pipe onto prepared baking trays.

Baking temperature: 190° C, open damper
Baking time: 10 - 12 minutes

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