

# Mella top Biskuit

爱焙士西点基底预拌粉



**IREKS**

爱焙士

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爱焙士西点基底预拌粉

- 适用于制作各种海绵蛋糕基底
- 安全稳定的快速操作方式
- 精致匀称的基底结构
- 完美的口感
- 长时间保鲜
- 稳定的烘焙结构
- Can be used for all types of sponge cake batters
- Reliable processing using the all-in method
- Very regular crumb
- Good taste
- Extended freshkeeping
- Constant baked goods quality





## 海绵蛋糕的基本配方

### Basic Recipe for Sponge

爱焙士西点基底预拌粉	1.000 kg
全蛋	0.750 kg
水	0.050 l
总重	1.800 kg

分割重量: 0.300 kg/8英寸圆环形  
烘焙温度: 约180° C  
烘焙时间: 15 - 20分钟 (核心温度: 94° C)

操作说明:  
将所有原料一起搅打5 - 10分钟 (蛋糊比重: 0.350 kg/l - 0.380 kg/l)  
。装模烘焙。

MELLA-TOP-BISKUIT	1.000 kg
Whole egg	0.750 kg
Water	0.050 l
Total weight	1.800 kg

Scaling weight: 0.300 kg per each 8 inch ring  
Baking temperature: approx. 180° C  
Baking time: 15 - 20 mins (core temperature: 94° C)

Instructions for use:  
Beat all the ingredients together in one working process for 5 - 10 mins (litre weight 0.350 kg/l - 0.380 kg/l). Fill into rings and bake.

## 维也纳海绵蛋糕配方

### Recipe for Vienna Sponge

在最后, 将0.150 kg液体黄油加入基本面糊中, 然后装模烘焙。

At the end, pour 0.150 kg liquid butter into the basic sponge, fill into rings and bake.

## 巧克力面糊配方

### Recipe for Chocolate Batter

可可粉	0.065 kg
糖粉	0.065 kg
全蛋	0.125 kg
总重	0.255 kg

将原料搅拌至光滑。然后将巧克力面糊折入基本面糊。

Cocoa powder	0.065 kg
Icing sugar	0.065 kg
Whole egg	0.125 kg
Total weight	0.255 kg

Mix together until smooth. Blend the chocolate batter into the basic batter.

## 坚果面糊配方

### Recipe for Nut Batter

榛果, 磨碎, 烤熟	0.200 kg
朗姆酒或水	0.100 l
总重	0.300 kg

将原料搅拌至光滑。然后将巧克力面糊折入基本面糊。

Hazelnuts, ground, roasted	0.200 kg
Rum or Water	0.100 l
Total weight	0.300 kg

Mix together until smooth. Blend the nut batter into the basic batter.



## 瑞士卷的基本配方

### Basic Recipe for Swiss Rolls

(三层烤盘(60 x 40 cm)的配方)

爱焙士西点基底预拌粉	1.000 kg
全蛋	0.800 kg
水	0.100 l

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总重	1.900 kg
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烘焙温度: 240° C, 加入蒸汽  
烘焙时间: 4 - 5分钟

#### 操作说明:

将所有配料一起搅打5 - 10分钟(面糊比重: 0.350 kg/l - 0.380 kg/l)  
每盘平铺0.600 kg面糊烘烤, 加入蒸汽。

(Recipe for 3 trays of 60 x 40 cm)

MELLA-TOP-BISKUIT	1.000 kg
Whole egg	0.800 kg
Water	0.100 l

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Total weight	1.900 kg
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**Baking temperature:** 240° C, giving steam

**Baking time:** 4 - 5 mins

#### Instructions for use:

Beat all the ingredients together in one working process for 5 - 10 mins (litre weight 0.350 kg/l - 0.380 kg/l). Spread 0.600 kg onto each tray and bake, giving steam.

## 巧克力面糊的配方

### Recipe for Chocolate Batter

(三层烤盘(60 x 40 cm)的配方)

可可粉	0.065 kg
糖粉	0.065 kg
全蛋	0.120 kg

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总重	0.250 kg
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将原料搅拌至光滑, 然后将巧克力糊折入基础面糊。

(Recipe for 3 trays of 60 x 40 cm)

Cocoa powder	0.065 kg
Icing sugar	0.065 kg
Whole egg	0.120 kg

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Total weight	0.250 kg
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Mix together until smooth. Blend the chocolate batter into the basic batter.





# 维也纳浓香朱古力蛋糕

## Sacher Sponge

爱焙士西点基底预拌粉	1.000 kg
全蛋	1.320 kg
白砂糖	0.300 kg
高筋粉	0.120 kg
泡打粉	0.020 kg
液体黄油	0.550 kg
调温巧克力, 液态	0.250 kg
可可粉	0.200 kg
德赖多普烘焙用香草混合液	0.010 kg
食盐	捏一点
总重	3.770 kg

分割重量: 0.550 kg/每8英寸圆环形  
烘焙温度: 180 - 200° C  
烘焙时间: 25 - 30分钟 (核心温度: 94° C)

### 操作说明:

将爱焙士西点基底预拌粉, 全蛋, 白砂糖, 高筋粉和泡打粉快速搅打大约8分钟。最后, 折入液体黄油, 液体调温巧克力, 可可粉, 德赖多普烘焙用香草混合液和食盐, 装模烘焙。

MELLA-TOP-BISKUIT	1.000 kg
Whole egg	1.320 kg
Sugar	0.300 kg
Bread flour	0.120 kg
Baking powder	0.020 kg
Butter, liquid	0.550 kg
Couverture, liquid	0.250 kg
Cocoa powder	0.200 kg
DREIDOPPEL PASTAROM BAKE VANILLA	0.010 kg
Salt	pinch
Total weight	3.770 kg

**Scaling weight:** 0.550 kg per each 8 inch ring  
**Baking temperature:** 180 - 200° C  
**Baking time:** 25 - 30 mins (core temperature: 94° C)

### Instructions for use:

Beat the MELLA-TOP-BISKUIT, whole egg, sugar, bread flour and baking powder for approx. 8 mins on fast speed. At the end, blend in the liquid butter, liquid couverture, cocoa powder, DREIDOPPEL PASTAROM BAKE VANILLA and salt, fill into rings and bake.



## 重油蛋糕 *Pound Cakes*

爱焙士西点基底预拌粉	1.000 kg
黄油(软)或者麦淇淋	0.400 kg
全蛋	0.500 kg
德赖多普烘焙用香草, 柠檬或朗姆酒混合液	按需而定

总重 1.900 kg

分割重量: 0.350 kg

### 操作说明:

将所有配料一起搅打6-8分钟。装入模具,在200°C下烘焙10分钟。在蛋糕的中部用小刀轻轻划道小口。然后180°C下烘焙30分钟左右完成烘焙。

我们建议在核心温度94°C下烘焙。

提示: 如果想制作风味重油蛋糕,我们建议使用德赖多普香料。

MELLA-TOP-BISKUIT	1.000 kg
Butter (soft) or Margarine	0.400 kg
Whole egg	0.500 kg
DREIDOPPEL PASTAROM BAKE VANILLA, LEMON or RUM	as required

Total weight 1.900 kg

Scaling weight: 0.350 kg

### Instructions for use:

Beat all the ingredients together in one working process for about 6 - 8 mins. Fill into tins, bake at 200° C for 10 mins. Then cut the cake gently in the middle with a knife. Finish the baking process at 180° C for approx. 30 mins.

We recommend baking at a core temperature of 94° C.

Hint: For flavoured pound cakes, we recommend adding DREIDOPPEL flavours.

## 大理石蛋糕配方 *Recipe for Marble Cakes*

将0.100 kg可可粉和糖粉(1:1)的混合物折入0.600 kg的重油蛋糕基础面糊中。

Blend in 0.100 kg cocoa-icing sugar mix (1:1) to 0.600 kg of the plain batter.



  
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