

无面筋马芬预拌粉

MUFFIN-MIX GLUTEN-FREE



无面筋马芬预拌粉

马芬，美味如初

操作优势:

- 具备各种加工的可能性
- 最佳面糊稠度
- 产品操作简单，质量可靠

质量优势:

- 令人愉悦的，自然的内部组织颜色
- 非常令人愉悦的好味道
- 保鲜能力好

配方:

| | |
|----------|----------|
| 无面筋马芬预拌粉 | 1.000 公斤 |
| 全蛋 | 0.500 公斤 |
| 植物油 | 0.350 公斤 |
| 水 | 0.150 升 |
| 总重 | 2.000 公斤 |

搅拌时间: 3 分钟, 慢速

分割重量: 0.070 公斤 - 0.080 公斤

烘焙温度: 180° C, 加入少量的蒸汽

烘焙时间: 20 - 25 分钟

操作说明:

将所有配料混合至均匀，把面糊注入马芬模具中进行烘焙。烘焙3分钟后加入少量的蒸汽，烘焙结束后关闭阀门。

变化:

面糊能跟甜点面包店里常见的任何食材搭配，只要这种食材是无面筋的，例如像水果，葡萄干，巧克力颗粒，杏仁，坚果，开心果，等等。这些食材可以被加入面糊中或者作表面装饰用。如果表面的装饰物很重，那么作为基底的面糊应该制作的稍微结实紧密一些。设计的裱花糖衣，同样能作为表面装饰。

马芬特有的非常滋润的内部质地

MUFFIN-MIX GLUTEN-FREE

Muffins, as delicious as the original

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

Recipe:

| | |
|------------------------|----------|
| 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: 3 mins, slow

Scaling weight: 0.070 kg - 0.080 kg

Baking temperature: 180° C, giving slight steam

Baking time: 20 - 25 mins

Instructions for use:

Mix all the ingredients until smooth, fill the batter into muffin tins and bake. Give slight steam after 3 mins' baking time and finish baking with closed damper.

Variations:

The batters can be combined with everything which is common in the confectionery bakery, provided it is gluten-free, such as fruit, raisins, chocolate drops, almonds, nuts, pistachios, etc., for example. These can be worked into the batter or placed on top. As a base for heavy toppings, the batter should be kept slightly more compact. Icing, piped in a design, can equally top this off.

very moist crumb texture, typical for muffins

Gluten
FREE
无面筋




IREKS
爱焙士

IREKS (SHANGHAI) FOOD CO., Ltd.
Room 301, Tower 1, German Centre,
88 Keyuan Road,
Shanghai 201203
PRC
Tel.: +86 21 50652833
info@ireks.cn
www.ireks.cn

爱焙士(上海)食品有限公司
中国, 上海
科苑路88号,
德国中心, 1号楼, 301室,
201203
Tel.: +86 21 50652833
info@ireks.cn
www.ireks.cn