



CATEGORY

Confectionery



FINISHED PRODUCT

Cupcake, Muffin

RHUBARB MUFFINS

INGREDIENTS

Group Muffins

Ingredient	KG
Bakels Vanilla Muffin	1.000
Oil	0.400
Water	0.400
Total Weight:	1.800

Group Filling

Ingredient	KG
Bakels Les Fruits Rhubarb	-
Total Weight:	0.000

Group Topping Italian Meringue

Ingredient	KG
Sugar	0.550
Water	0.187
<u>Bakels Actiwhite</u>	0.050
Total Weight:	0.787

Group Topping Italiensk maräng

Ingredient

Water

Sugar

KG

0.300

0.050

Total Weight: 0.350

METHOD

Mix all ingredients for 1 minute on the 1st gear, scrape down, mix for 5 minutes on the 2nd gear.

Fill with Les Fruits Rhubarb.

Baking temperature: 180°C

Baking time: approx 20 minutes

Top with Italian Meringue:

Boil 550 g sugar with 187 g water to 122-124°C.

Whisk 300 g water and 50 g Actiwhite with 50 g sugar fluffy at highest speed.

Add the sugar in a stream on medium speed and increase the speed again.

Reduce to lowest speed when the meringue is fluffy, mix until it's cool. Lightly burn off the meringue after piping.