

MELLA-FIX

Basic recipe:

MELLA-FIX	0.125 kg
Sugar, approx.	0.250 kg
Liquid	1.000 l

Apple filling:

MELLA-FIX	0.150 kg
Sugar	0.500 kg
Fruit juice with added water	1.000 l
Stewed apple pieces, approx. (corresponds to 5/1 tins)	4.500 kg

Cherry filling:

MELLA-FIX	0.100 kg
Sugar	0.300 kg
Fruit juice	0.600 l
Stewed sour cherries, approx. (corresponds to 2/1 tins)	1.000 kg

Cheese filling:

MELLA-FIX	0.050 kg
Sugar	0.200 kg
Margarine, creamed	0.150 kg
Whole egg	0.100 kg
Low fat quark	1.000 kg
Salt, Lemon	

Instructions for use: To avoid lumps forming, mix the MELLA-FIX well with the sugar in a dry state before processing. Mix the MELLA-FIX and the sugar well with the drained fruit juice. Subsequently, lift the fruit under carefully. The filling can be processed further immediately.

General hint: Keep the container tightly closed at all times!

