

mella *fix*



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- long-lasting, fresh look of the fillings due to a clear and shining appearance
- cutting and freezing stable gel formation
- reliable binding of stewed, fresh or frozen fruit
- cold binding and baking stable
- neutral taste and therefore universal use

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

Blueberry filling

MELLA-FIX	0.100 kg
Sugar	0.250 kg
Frozen blueberries	1.000 kg
Water, warm	0.300 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.

Keep the container tightly closed at all times!

