

Cappuccino Bars

using GOLDEN MUFFIN

(Recipe for 1 tray 60 cm x 40 cm)

Plain cake batter:

GOLDEN MUFFIN	1.300 kg
Whole egg	0.455 kg
Butter/Margarine, soft	0.390 kg
Water	0.295 l

LATTE MACCHIATO PASTE	0.090 kg
Total weight	2.530 kg

Mixing time: 3 – 4 minutes

Almond batter:

Egg white	0.300 kg
Sugar	0.300 kg

Almonds, ground	0.300 kg
Total weight	0.900 kg

Beating time: 3 – 4 minutes

Baking temperature: 180° C

Baking time: 35 – 40 minutes

RECIPE SERVICE



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Instructions for use:

Mix all the ingredients of the plain cake batter, apart from LATTE MACCHIATO PASTE, until smooth. Slightly marble at the end of the mixing time using LATTE MACCHIATO PASTE and spread the batter on a baking tray laid out with baking paper. For the almond batter, beat the egg white and the sugar and mix in the ground almonds at the end. Spread the almond batter on the plain cake batter and decorate using a serrated-edged scraper. Subsequently, sift with ground instant coffee and bake.



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