

Chia Mango Bars

using **GOLDEN MUFFIN** and **DREAM CHEESE**

(Recipe for 1 tray 60 cm x 40 cm)

Plain cake batter:

GOLDEN MUFFIN	1.000 kg
Whole egg	0.350 kg
Vegetable oil	0.300 kg
Water	0.250 l
Chia seeds	0.070 kg
Total weight	1.970 kg

Mixing time: 3 – 4 minutes
Baking temperature: 200° C
Baking time: 15 – 20 minutes

Mango batter:

DREAM CHEESE	0.800 kg
Mango purée, approx. 50° C	0.800 l
Yoghurt	1.400 kg
Chia seeds	1.200 kg
Total weight	3.120 kg

Beating time: 3 – 4 minutes

RECIPE SERVICE



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Instructions for use:

Mix all the ingredients of the plain cake batter until smooth, spread on a baking tray laid out with baking paper and bake. For the mango batter, mix the heated mango purée and DREAM CHEESE and beat with the yoghurt. Subsequently, mix the chia seeds into the batter and spread on the cooled base. After cooling, decorate as desired.



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