

Chocolate Mint Bars

using GOLDEN MUFFIN

(Recipe for 1 tray 60 cm x 40 cm)

Plain cake batter:

GOLDEN MUFFIN	1.100 kg
Whole egg	0.440 kg
Vegetable oil	0.330 kg
Cocoa	0.075 kg
Water	0.275 l
<hr/> Total weight	2.220 kg

Mixing time: 3 – 4 minutes

Mint batter:

Heavy sour cream	1.000 kg
Whole egg	0.200 kg
Sugar	0.200 kg
Wheat starch	0.100 kg
MINTPASTE	0.050 kg
PISTAZIENGRÜN PLUS	as required
<hr/> Total weight	1.550 kg

Mixing time: 2 – 3 minutes

Baking temperature: 190° C

Baking time: 30 – 35 minutes

RECIPE SERVICE



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Instructions for use:

Mix all the ingredients of the plain cake batter until smooth and spread approx. 1.500 kg on a baking tray laid out with baking paper. Subsequently, spread the mint batter on top and pipe the remaining plain cake batter into the mint batter in strips. Slightly marble using a fork and bake.



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