

GOLDEN 
Supreme



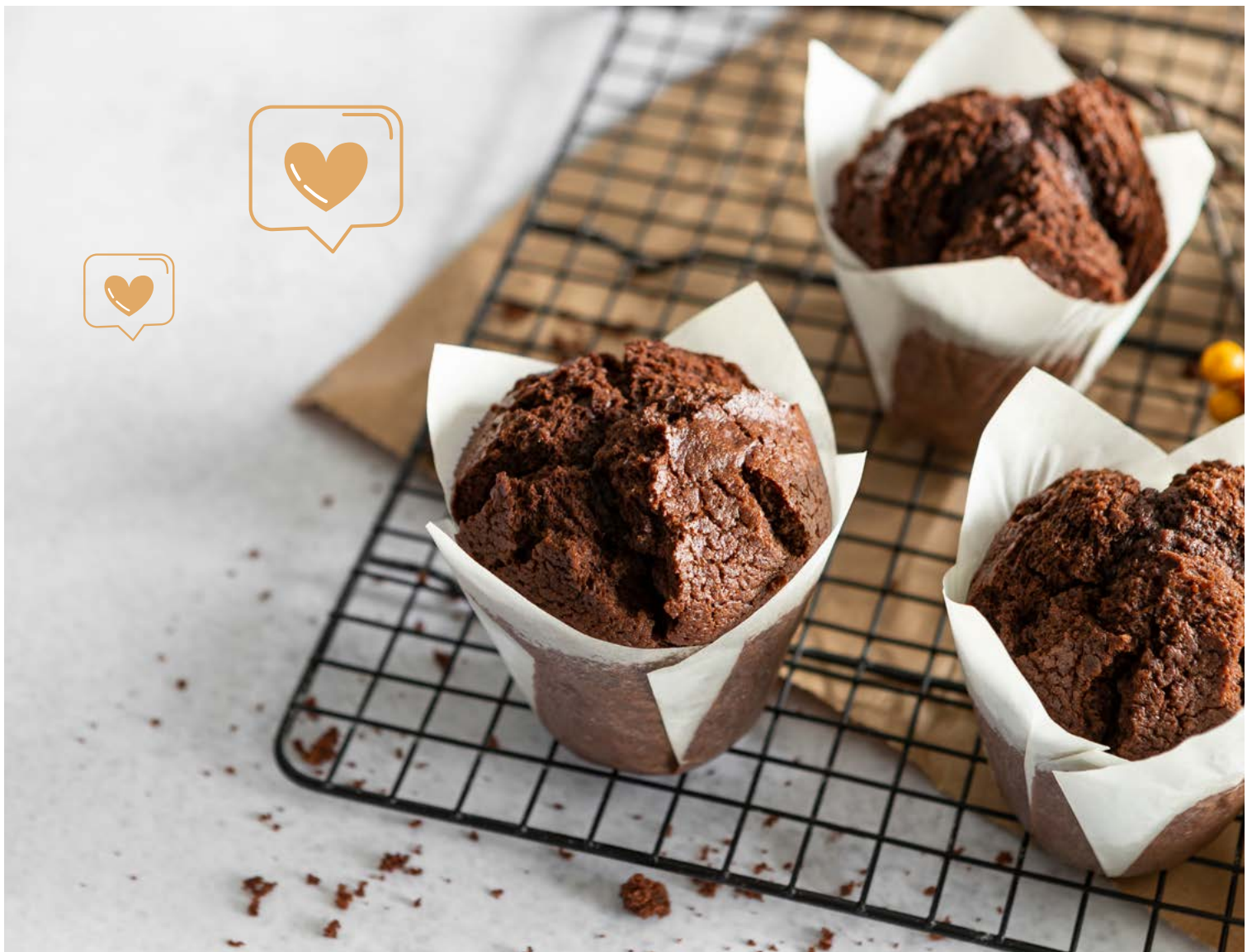
Advantages:

- Many variations of muffins can be produced by adding frozen berries, canned fruit, nuts, chocolate chips, marinated dried fruit or flavourings to the basic batter.
- The batter can be produced in larger quantities and supplied frozen to individual customers and outlets. After thawing the product, just fill and bake.
- Outstanding freshkeeping qualities, therefore no crumbling of the muffins.
- Delicious flavour and taste.
- Typical cracks on the surface.
- In the recipe, water can be replaced with liquids such as orange juice, coconut milk and others.

GOLDEN 
Supreme - also for tender plain and tray cakes!

Advantages:

- High stability of the batter with fruit and other heavy toppings.
- Tender baked goods with a light and airy crumb.
- Long consumption freshness.



Chocolate muffins

GOLDEN SUPREME	1.000 kg
Cocoa powder	0.070 kg
Whole egg	0.400 kg
Vegetable oil	0.300 kg
Water	0.280 l
Dark chocolate drops	0.250 kg
Total weight	2.300 kg

Mixing time: Stir all the liquid ingredients for one minute on medium speed. Sift the cocoa powder and mix with the GOLDEN SUPREME. Then add the dry ingredients to the liquid ingredients. Mix all the ingredients for 3 minutes on medium speed until smooth, then add the chocolate drops or other ingredients desired.

Scaling weight: 0.080 kg

Instructions for use:

After mixing, fill the batter into muffin tins and bake. After 3 minutes of baking time, give slight steam and finish baking with closed damper.

Baking temperature: 170 – 180° C (rack oven)
190° C (deck oven)

Baking time: approx. 23 minutes

Apricot crumble slices

Basic recipe for 1 tray 60 x 40 cm

Plain cake batter:

GOLDEN SUPREME	1.500 kg
Whole egg	0.750 kg
Vegetable oil	0.500 kg
Water	0.250 l
Total weight	3.000 kg

Mix all the ingredients for 3 minutes on medium speed until smooth.

Yoghurt cream:

Yoghurt	0.600 kg
GOLDEN PASTRY CREAM	0.300 kg
Water	0.500 l
Total weight	1.400 kg

Mix all the ingredients briefly until they have a creamy consistency.

Cake crumble:

GOLDEN SUPREME	0.300 kg
Wheat flour	0.200 kg
Margarine/Butter	0.200 kg
Total weight	0.700 kg

Mix all the ingredients together.

Instructions for use:

Spread the plain cake batter onto a tray and pipe the yoghurt cream in diagonal lines onto the cake batter, then place apricot halves between the lines of yoghurt cream. Cover with the cake crumble.

Baking temperature: 190° C, dropping to 170° C

Baking time: 40 – 45 minutes



Muffins

(Basic recipe for 24 muffins)

GOLDEN SUPREME	1.000 kg
Whole egg	0.350 kg
Vegetable oil	0.350 kg
Water	0.250 l
Total weight	1.950 kg

Mixing time: 3 minutes, slow

Scaling weight: 0.080 kg

Instructions for use:

Mix all the ingredients until smooth, fill the batter into muffin tins and bake. After 3 minutes of baking time, give slight steam and finish baking with closed damper.

Baking temperature: 170 – 180° C (rack oven)
190° C (deck oven)

Baking time: approx. 23 minutes

Berry muffins

Basic batter	1.950 kg
Frozen berries (raspberries, blueberries, redcurrants)	0.250 kg

Muffins with chocolate pieces

Basic batter	1.950 kg
Chocolate drops	0.300 kg

Rum raisin muffins

Basic batter	1.950 kg
Rum raisins	0.250 kg

Apple-cinnamon muffins

Basic batter	1.950 kg
Apples, chopped, blanched	0.250 kg
Cinnamon	0.020 kg

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