

Blueberry Delight



MEISTERMARKEN

Lactofil

Ingredients

Weight

Meisterback Margarine	1.250 kg
Sugar	0.900 kg
Eggs	0.350 kg
Salt	0.015 kg
Boeson Baking Powder	0.050 kg
Flour	2.000 kg

1. Mix Margarine, Sugar, Eggs and Salt in a mixing bowl.
2. Blend Flour with Baking Powder and knead quickly to homogenous dough.
3. Roll out to a thickness of 6 mm, cut out on 7.5 cm and place with the ring on greaseproof Paper. Bake at 190 ° Celsius 18 to 20 minutes.

Joghurt Mousse

Joghurt	0.500 kg
Lactofil	0.350 kg
Egg whites	0.075 kg
Sugar	0.060 kg
Lemon Juice	0.010 kg
Gelatine leaves	8 pieces

Fruffi Blueberry	0.500 kg
Gelatine leaves	2 pieces
Water, 60 ° Celsius	0.050 kg

1. Melt Gelatine in water and add Blueberry filling, fill in rings lined with foil. Freeze.
2. Heat Egg whites and sugar till 65 ° Celsius. Whip at high speed 5 minutes.
3. Mix Joghurt with Lemon Juice, fold in whipped Lactofil and meringue.
4. Fill on the filling and finish with a biscuit.
5. After cooling turn upside down and garnish on your own choice.

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