



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Other Products, Patisserie



OCCASION

Afternoon Tea, BBQ, Celebration,
Christmas, Easter, Festive,
Summer



FINISHED PRODUCT

Biscuit, Cookies, Sweet Food,
Sweet Good

BLUEBERRY MADELEINE

INGREDIENTS

Group A

Ingredient	KG
BAKELS BLUEBERRY MUFFIN MIX	1.000
Water	0.225
Eggs	0.350
Total Weight:	1.575

Group B

Ingredient	KG
Vegetable Oil	0.280
Total Weight:	0.280

METHOD

1. Place all ingredients (A) into mixing bowl.
2. Use paddle to beat on low speed for 1 minute. Scrape down the mixture.
3. Beat for further 4 minutes on medium speed.
4. Fold in ingredient (B) and continue to beat for 1 minute on low speed.
5. Deposit 20g batter into mould.
6. Bake at 180°C (top & bottom heat) for approximately 15 minutes.
7. Decorate to your desired preference.

Cara-cara

1. Dalam pengadun menggunakan alat dayung bancuh semua bahan kecuali minyak sayuran pada kelajuan rendah selama 1 minit.
2. Tukar kepada kelajuan sederhana dan bancuh selama 4 minit.
3. Masukkan minyak sayuran, pukul pada kelajuan rendah selama 1 minit.
4. Masukkan 20g adunan ke dalam acuan.
5. Bakar pada suhu 180°C (atas & bawah) bakar selama 15 minit atau sehingga masak.
6. Hiaskan kesukaan sendiri.