

# FLUFFY BLUEBERRY CUPCAKES

## OVERVIEW

17-088

## INGREDIENTS

### Group Cupcake

Ingredient	KG	%
PETTINA SPONGE MIX COMPLETE	0.200	100.00
Egg Yolk	0.100	50.00
Oil	0.070	35.00
Water	0.030	15.00
<b>Total Weight:</b>	<b>0.400</b>	

### Group Frosting

Ingredient	KG	%
Egg white	0.140	70.00
Sugar	0.030	15.00
Cream of tartar	0.001	0.50
<b>Total Weight:</b>	<b>0.171</b>	

### Group Filling

Ingredient	KG	%
CREMESS SUPERIOR	0.130	-
Water	0.130	-
APITO BLUEBERRY PASTE	0.008	-
<b>Total Weight:</b>	<b>0.268</b>	

### Group Topping

Ingredient	KG	%
FINO BLUEBERRY FILLING	0.170	-
<b>Total Weight:</b>	<b>0.170</b>	

**Yield:** 24 cupcakes

## METHOD

How to do it:

1. Preheat oven to 180°C. Prepare and line cupcake trays.
2. In a mixing bowl, mix together Pettina Sponge Mix Complete, egg yolks, water and oil.
3. In a separate mixing bowl, whisk together egg whites, sugar and cream of tartar on high speed for 2-4 minutes.
4. Fold egg white mixture with the egg yolk mixture.
5. Deposit in lined cupcake trays.
6. Bake chiffon cupcakes at 180°C for 12-15 minutes.
7. Let cool.
8. For the frosting, in a clean mixing bowl, whisk together Cremess Superior and water on high speed for 3-5 minutes. Fold in Apito Blueberry Paste.
9. Once cupcakes are cooled, make a slit in the middle of the cupcake and fill with Fino 5% Blueberry.



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Cupcakes



## FINISHED PRODUCT

Cupcake

10. Top with blueberry frosting.