

MANGO SLICE

OVERVIEW

10-047

INGREDIENTS

Group 1

Ingredient	KG	%
BAKELS MUFFIN MIX	0.375	100.00
Whole Eggs	0.060	16.00
Vegetable Oil	0.056	15.00
Glucose	0.038	10.00
Ripe Mango (diced)	0.244	65.00
Cashew nuts	0.030	8.00
Total Weight: 0.803		

Yield: 16 slices (2"x 2")

METHOD

How to do it:

- 1. Place eggs, glucose and Bakels Muffin Mix in a mixing bowl.
- 2. Blend using a cake paddle for approximately 1 minute on low speed.
- 3. Scrape down and mix on second speed for 4 minutes.
- 4. Slowly add oil while mixing on low speed.
- 5. Add a portion of diced cashew nuts and mix on low speed for 30 seconds.
- 6. Fold in Les Fruits Mango.
- 7. Deposit in paper-lined, 9"x9" square pan. Sprinkle remaining diced cashew nuts on top.
- 8. Bake at 150°C for 30-40 minutes.



Room Temperature



CATEGORY

Slices & Bars



FINISHED PRODUCT

Sliced Line