



FRIAND MIX

OVERVIEW

For the convenient preparation of a range of flavoured Friands.

INGREDIENTS

Sugar, Ground Almond, Wheat Flour, Egg White Powder, Modified Starch (1422), Raising Agent (450,500), Free Flow Agent (170), Maize Starch, Folic Acid

PACKAGING

Code	Size	Type	Palletisation
3742-51	15kg	Plastic Bag	

METHOD

Group 1	
Ingredient	KG
Bakels Friand Mix	0.500
Water	0.190
Butter (soft/melted)	0.220
Total Weight:	0.910

DESCRIPTION

1. Gently soften/melt butter. Do not use hot. 2. Add all ingredients to a mixing bowl fitted with a paddle attachment. 3. Mix on first speed for 1 minute. 4. Scrape down sides and continue mixing for 4 minutes on second speed. 5. Despoit 70g into Friand tins. 6. Use a minimum of release agent (e.g Bakels Sprink). 7. Inject 5g of filling into the batter. 8. Bake at 180°C for 35 minutes. Allow to rest before removing from tins.



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

9 Months (270) days



TYPE

Powder



ALLERGENS

Almond, Egg, Gluten



CATEGORY

Cakes, Muffins & Slices, Cake Mixes



INGREDIENT FEATURES

Halal