

Foodtrend-Recipe



Fruit Variety Bites

Total amount: 25

Curd batter

.....	1,000 kg	Quarkett
.....	1,000 kg	wheat flour
.....	0,400 kg	whole egg
.....	0,600 kg	water, cold
.....	0,100 kg	butter or baking margarine

- ▶ Dough mixer: 2 + 2 minutes
- Resting time: approx. 20 minutes

Fruits

.....	0,750 kg	Fruits, strawberries, blueberries, physalis, bananas
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Covers

.....	0,250 kg	Glasura Intense RSPO SG RA MB cocoa , heated
.....	0,250 kg	Schokobella strawberry RSPO SG RA MB cocoa , heated
.....	0,250 kg	Win-Win white , tempered
.....	0,250 kg	Schokobella blueberry RSPO SG RA MB cocoa , heated



A Colorful Fruit Treat

Preparation

- ▶ Roll out the dough to a thickness of 3 mm and cut it into 3 x 3 cm pieces. You can also use a cookie cutter in a different shape.
- ▶ Bake.
- ▶ Let it cool.
- ▶ Coat the fruit and garnish.

Baking technique

- ▶ Baking temperature: approx. 210 °C
- ▶ Baking time: approx. 12 minutes

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