



SAFFRON MAZARINE

INGREDIENTS

Group Mazarine

Ingredient

Almond paste

Butter

Bakels Custard K

Universal egg

Egg

Group Topping

Ingredient

Bakels White Fudgice

Aromatic Saffron Extract

METHOD

1. Mix almond paste and butter with a paddle on low speed.
2. Add the egg a little at a time until it becomes a smooth mass. Add Custard K at the end.?
3. Pipe the mass into ready-made shortcrust pastry shells.?
4. ?Bake at 200 degrees for 15-20 min.?
5. Briefly heat the white fudge and mix in the saffron flavouring. Spread on the finished mazarine.



DISPLAY CONDITIONS

Chilled



CATEGORY

Confectionery



OCCASION

Christmas



FINISHED PRODUCT

Confectionery, Pastry

	KG
	1.000
	0.400
	0.010
	0.250
	0.250
Total Weight:	1.910

	KG
	0.200
	0.005
Total Weight:	0.205