

Traditional pastry fillings from IREKS

GOLDEN MOHN



GOLDEN HAZELNUT



GOLDEN FRANGIPAN




IREKS

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GOLDEN FRANGIPAN



Basic recipe:

GOLDEN FRANGIPAN	1.000 g
Whole egg	100 g
Water	450 g

Total weight	1.550 g

Mix all ingredients for 1 - 2 mins on medium speed until smooth.



GOLDEN HAZELNUT



Basic recipe:

GOLDEN HAZELNUT	1.000 g
Whole egg	150 g
Water	400 g

Total weight	1.550 g

Mix all ingredients for 1 - 2 mins on medium speed until smooth.



GOLDEN MOHN

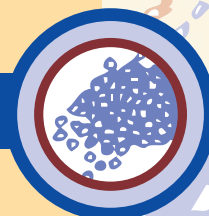


Basic recipe:

GOLDEN MOHN	1.000 g
Whole egg	300 g
Water	500 g

Total weight	1.800 g

Mix all ingredients for 1 - 2 mins on medium speed until smooth.



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