

GOLDEN  
SUPREME





## Fruity-fresh and yoghurt-light!

### Apricot crumble slices:

#### Basic recipe:

yield 1 tray 60 x 40 cm

GOLDEN SUPREME	1.500 kg
Whole egg	0.750 kg
Vegetable oil	0.500 kg
Water	0.250 l

Basic batter	3.000 kg
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Mix all the ingredients for 3 mins on medium speed until smooth.

#### Yoghurt cream:

Yoghurt	0.600 kg
GOLDEN PASTRY CREAM	0.300 kg
Water	0.500 l

Total yoghurt cream	1.400 kg
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Mix all the ingredients briefly until they have a creamy consistency.

#### Cake crumble:

GOLDEN SUPREME	0.300 kg
Cake flour	0.200 kg
Butter	0.200 kg

Total cake crumble	0.700 kg
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Mix all the ingredients together.

#### Instructions for use:

Spread the basic batter onto a tray and pipe the yoghurt cream in diagonal lines onto the cake batter, then place 1000 g apricot halves between the lines of yoghurt cream. Cover with the cake crumble.

Core temperature: 94° C - 95° C

Baking temperature: 190° C,  
dropping to 170° C

Baking time: 40 - 45 mins



## Advantages:

- ★ Many variations of muffins can be produced by adding frozen berries, canned fruit, nuts, chocolate chips, marinated dried fruit or flavourings to the basic batter.
- ★ The batter can be produced in larger quantities and supplied frozen to individual customers and outlets. After thawing the product, just fill and bake.
- ★ Outstanding freshkeeping qualities, therefore no crumbling of the muffins.
- ★ Delicious flavour and taste.
- ★ Typical cracks on the surface.
- ★ In the recipe, water can be replaced with liquids such as orange juice, coconut milk and others.

GOLDEN SUPREME – also for tender plain and tray cakes!

## Advantages:

- ★ High stability of the batter with fruit and other heavy toppings.
- ★ Tender baked goods with a light and airy crumb.
- ★ Long consumption freshness.

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## Muffin variations:

### Basic recipe:

yield 24 muffins x 80 g batter

GOLDEN SUPREME	1.000 kg
Whole egg	0.350 kg
Vegetable oil	0.350 kg
Water	0.250 l
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Basic batter	1.950 kg

### Instructions for use:

Mix all the ingredients for 3 mins on medium speed until smooth, then fill into the muffin tins or use Demarle Flexipan.

After 3 mins baking time, give a little steam. Keep damper closed.

Baking temperature: 200° C,  
dropping to 190° C

Baking time: 22 - 29 mins,  
depending on  
muffin size

### Berry muffins:

(Raspberry, Blueberry, Red Currant)

Basic muffin batter	1.950 kg
Frozen berries	0.250 kg



### Chocolate chip muffins:

Basic muffin batter	1.950 kg
Chocolate chips	0.300 kg

### Rum raisin muffins:

Basic muffin batter	1.950 kg
Rum raisins	0.250 kg



### Apple cinnamon muffins:

Basic muffin batter	1.950 kg
Chopped, blanched apples	0.250 kg
Cinnamon powder	0.020 kg



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