

Gluten-free Cantucci

using MUFFIN-MIX GLUTEN-FREE

MUFFIN-MIX GLUTEN-FREE	2.500 kg
Whole egg	0.600 kg
Butter	0.100 kg
Vanilla flavour	as required

Whole almonds	1.000 kg
Amaretto	0.050 kg
<hr/> Total weight	<hr/> 4.250 kg

Mixing time: 3 – 4 minutes, medium speed

1st Baking temperature: 180° C – 190° C

1st Baking time: approx. 20 minutes

2nd Baking temperature: 160° C

2nd Baking time: approx. 20 minutes

Instructions for use: Pickle the almonds approx. 2 hours in amaretto. Mix all ingredients without the almonds at room temperature together. At the end mix the almonds to the batter and mould the batter in 3 cm – 4 cm thick rolls. Put the rolls on a baking tray, laid out with baking paper and bake. After cooling, slice into 1.0 cm – 1.5 cm thick pieces and roast.



RECIPE SERVICE



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