



- Cupcakes basic recipe:

INGREDIENTS

BISCUIMIX	g 500
WATER	g 200
EGGS	g 300
JOYPASTE CARAMEL	g 40
ALMOND FLAKES	g 100

PREPARATION

Mix all the ingredients in a planetary mixer at medium speed for 4-5 minutes. Pour into suitable moulds filling them by 2/3 and bake at 180-200°C for about 25 minutes.

Step 2

INGREDIENTS

TENDER DESSERT	g 150
LIQUID CREAM 35% FAT	g 500
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 15

Step 3

INGREDIENTS

TENDER DESSERT	g 270
LIQUID CREAM 35% FAT	g 1000
JOYPASTE MORA	g 90

Step 4

INGREDIENTS

JOYTOPPING CARMELLO	g 100
WATER	g 80
	g 20

Step 5

INGREDIENTS

MIRROR NEUTRAL	To Taste
FOOD COLOURANT	To Taste

Step 6

INGREDIENTS

DELIMACARON	g 1000
WATER	g 200
FOOD COLOURANT	To Taste