



## - CUPCAKES BASIC RECIPE:

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### 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

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### INGREDIENTS

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

## STEP 3

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### INGREDIENTS

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

#### STEP 4

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##### INGREDIENTS

JOYTOPPING CARAMELLO	g 100
WATER	g 80
	g 20

#### STEP 5

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##### INGREDIENTS

MIRROR NEUTRAL	To Taste
FOOD COLOURANT	To Taste

#### STEP 6

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##### INGREDIENTS

DELIMACARON	g 1000
WATER	g 200
FOOD COLOURANT	To Taste