

Fruit cupcakes

Cuisine: Czech

Food category: Desserts



Author: Jan Malachovský

Company: Retigo



Program steps

Preheating: 130 °C

1 Hot air 100 % Termination by time 00:10 hh:mm 155 °C 70 %

Ingredients - number of portions - 30

Name	Value	Unit
plain wheat flour	250	g
powdered sugar	100	g
butter soft	100	g
chicken eggs	1	pcs
strawberries	300	g
mint	1	pcs
milk 3.5%	500	ml
vanilla pod	1	pcs
egg yolk	6	pcs
caster sugar	100	g
cornstarch	30	g
butter soft	50	g

Nutrition and allergens

Allergens: 1, 3, 7

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	100.4 kJ
Carbohydrate	14.1 g
Fat	4.4 g
Protein	1 g
Water	0 g

Directions

- Sift flour and sugar into a bowl, add cubed cold butter (100 g) and make a crumb. Beat the eggs and quickly work them into a smooth dough. Wrap in food foil and put in the refrigerator to rest for at least half an hour.
- Divide the dough into approx. 50 g parts. Press them into greased molds, pierce the bottoms of the cupcakes with a fork. We bake on the above program. Remove the baked cupcakes from the oven and let them cool.
- Bring milk and vanilla to a boil in a pot. Beat the egg yolks with sugar and starch in a bowl. Slowly pour part of the warm milk mixture into the yolk mixture while stirring constantly.
- Stir the mixture, bring to a boil and stir until thickened. Then strain through a sieve. Gradually beat in the butter and cover with cling film, which we press onto the cream to prevent it from forming a shell. Let cool completely.
- Fill the cupcakes with cream (it works best with a pastry bag) and cover with fruit. Before serving, dust with powdered sugar and decorate with herb leaves.