

Bublanina

Cuisine: **Czech**

Food category: **Desserts**



Author: **Vlastimil Jaša**

Company: **Retigo**

Program steps

1 Hot air 100 % Termination by time 00:30 hh:mm 180 °C 100 %

Ingredients - number of portions - 15

Name	Value	Unit
butter soft	0.1	kg
powdered sugar	0.05	kg
chicken eggs	0.08	kg
lemon peel	0.01	kg
milk 3.5%	0.12	l
coarse wheat flour	0.18	kg
baking powder	0.01	kg
cream powder	0.01	kg
caster sugar	0.05	kg
plain wheat flour	0.03	kg
fresh cherries	0.3	kg
fruit syrup	0.1	kg
water	0.1	kg

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	173.3 kJ
Carbohydrate	26.4 g
Fat	6.3 g
Protein	2.4 g
Water	0 g

Directions

Three quarters of softened butter are whipped with powdered sugar while gradually adding egg yolks. Next, we add lemon zest and while pouring in milk, we mix. Then, gradually fold in sifted flour with baking powder. With gradual addition of granulated sugar, we whip egg whites to a firm peak and gently fold them into the prepared butter mixture with the other ingredients. The finished batter is spread into a buttered and floured enameled baking pan (max. height 60 mm). This is topped with fruit and baked until golden.

Recommended accessories



Enameled GN
container