



Yema Mignet Sweets

Short crust

<i>Tegral Patacrout*</i> (short crust mix)	1000 g
<i>Mimetic 32*</i> (lamination fat)	400 g
Whole eggs	100 g

Mix all ingredients to a homogenous dough. Laminate to 3 mm. Cut little rings the size of a Yema mould.

Bake at 180°C for 10 min, damper open.

Baked Deli Yema

<i>Deli Yema*</i>	Q.S.
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Pipe the *Deli Yema** into the silicon moulds. Bake for approx. 12 min at 180°C.

Composition & decoration

Bake little rings of short crust and cool down. Pipe the Deli Yema into silicon moulds and bake. Cool down and freeze to demould easily. Put on a short crust ring and cover with the hot glaze *Harmony Classic** (glaze). Decorate with caramelised sugar.

Put a wooden stick into the frozen Yema balls and dip frozen into the caramelised sugar and dip into fine pearl sugar (P1).