

Vegetables & Fruit Melts



Raw Material:

Fruits/vegetables juicy---60g
Egg whites---4 pcs
Milk powder---50g
Starch---15~30g
White sugar/powdered sugar*4g

Notes

No sugar for 1 week baby.

Storage:

store with seal at regular temperature,
storage period 1 month.

Methods:



1 Mixed red dragon fruit juicy with milk powder.



2 Sifting.



3 Put some drops of lemon juicy into egg whites, and mixed with white sugar/powdered sugar.



4 Mix around like above picture, then add starch, turn on the max level for egg-beater.



5 Make it a bit mushy like above picture.



6 Pour the mixed the red dragon fruit juicy into the well mixed starch, mixed again.



7 Choose a middle size pastry tube and put the well mixed cake into pastry bag.



8 Squeeze out the melts.



9 Temperature: 70 degrees, Timing: 2 hours. Preheating for 10 minutes and then put the melts on trays. Store with seal at regular temperature after well dehydrated.

Eggs Melts

Raw Material:

Egg yolk--- 3pcs
Baby milk---18g
Lemon juice---2 drops
White sugar/powdered sugar---4g

Storage:

Store with seal at regular temperature, storage period 1 month.

Methods:



1 Mixed the egg yolk + lemon juicy+ White sugar/powdered sugar.



2 Use an electric mixer to whisk egg whites until soft peaks form. And then add the baby milk. Mixed again(can not use egg beater this time).



3 Pour into pastry bag, cut a small opening or use a round pastry tube to squeeze 1-1.5cm melts. Temperature:80 degrees, Timing: 90-120minutes.



Protein Candy

Raw Material:

Egg whites--- 105g
White sugar--- 15g (for mixed egg white)
White sugar--- 200g (for sugar water)
Water--- 60g (for sugar water)

Notes

Store with seal at once when it well dried, otherwise it will become soft and not taste crisp.

Storage:

Store with seal at regular temperature, storage period 1 month.



Methods:



1 Put the thermometer into the boiler, pour the sugar water in it and boil.



2 Whisk egg whites until soft peaks form.



3 Boil the sugar water to 118 degrees, and pour the sugar water into the egg white, and keep whipping at the same time.



4 Keep whipping like above picture.



5 Pour half of it into the pastry bag, the other mixed with red food coloring and then pour into another pastry bag.



6 Put a silicone pads on the trays, and then squeeze on it.



7 Temperature: 70 degrees, Timing: 8 hours.

Farfalle

Raw Material:

Flour---appropriate, Eggs---several
Cucumber, dragon fruit, pumpkin---appropriate

Storage:

Store with seal at regular temperature,
storage period 3 days.

Methods:



- 1** Make juicy(Cucumber, dragon fruit, after steamed pumpkin).



- 2** Stir together the flour, egg and dragon fruit juicy, mix until a dough with no lumps forms.



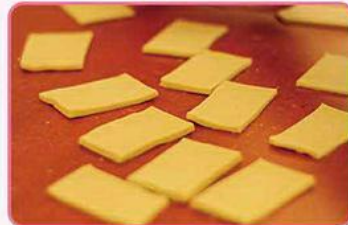
- 3** Stir together the flour, egg and cucumber or pumpkin juicy, mix until a dough with no lumps forms.



- 4** Wrap in cling film for 30 minutes, then the dough become soft.



- 5** Roll the dough out using a rolling pin.



- 6** Cut into biscuits squares.



- 7** Use molds to take shape.



- 8** Temperature:60 degrees, Timing: 1-1.5 hours.

Icing Sugar Cookies

Raw Material:

Cookies ingredients:

Butter---75g, Cake flour---150g, Egg---1pc,
Powdered sugar---50g

Icing sugar ingredients:

Powdered sugar---230g, Warm water---35g
Protein powder---8g, Food colouring---appropriate

Storage:

Store with seal at regular temperature,
storage period 3 months.

Methods:



1 Cut the butter into pieces and melt over at regular temperature. Add in powdered sugar gradually, whisk until milky white in color.



2 Add the eggs and mix well.



3 Add in the sifted flour! into the butter mixture.



4 Put the dough on the greaseproof paper and then put another greaseproof paper on it. Roll out the dough on a floured surface to 3-4 cm thickness.



5 Cut the dough with biscuit molder.



6 Put into a baking pan and bake it 15 minutes at 170 degrees.



7 Shift in protein powder and powder sugar, add

some arm water to stir till fairly smooth. More warm water be added, the icing sugar become softer. The harder icing sugar can be used to decorate biscuits. The softer can be used to write. The softest can be applied to the base that makes up the cookie.



8 Put different icing sugar with different food colouring into different pastry bag.



9 Icing on the base, Temperature: 30 degrees, Timing: 40 minutes. After well dried, decorate biscuits.



10 Dried again for 1 hour with 30 degrees. Store with seal at regular temperature after well dehydrated.

