

Miele

Yoyos with yuzu icing

By Miele

20 minutes

Preparation Time

15 minutes

Cooking Time

16 serves

Serves



INGREDIENTS

Yoyos

565 g butter

215 g icing sugar

565 g self-raising flour

280 g custard powder

Yuzu icing

250 g icing sugar, sifted

25 g yuzu juice

1 lemon, zested

25 g butter, melted

METHOD

Yoyos

1. Preheat the oven on Conventional at 180°
2. In a bowl of a freestanding mixer, cream the butter and sugar.
3. Add the dry ingredients and mix until combined.
4. Line a baking tray with baking paper. Roll into 12 gram balls, place on the tray and press with a folk. Ensure there is space between each yoyo.
5. Place into the oven on shelf position 2 and bake for 15 minutes. Remove from the oven and set aside to cool.

Yuzu icing

1. In a bowl of a freestanding mixer with a whisk attachment, add the icing sugar, yuzu and lemon zest and mix until combined.
2. Add the melted butter whisk until fully combined.
3. Pour the icing into piping bag and refrigerate until ready to use.

To assemble

- Pipe the yuzu icing onto one side of a yoyo then press another yoyo onto the icing and press together.