

Product Name: Macphie 5th Avenue® Icing

Ref Number: SI243, SI149, SI151, SI152, SI157, SI161, SI162, SI163

Pack Size: 6kg pail & 12.5kg pail

Product Information: Macphie 5th Avenue® Icings are a range of smooth, convenient, ready-to-use fudge icings which add an indulgent finish to doughnuts, cakes, muffins, choux, Danish pastries and gateaux. The range includes: Caramel, Chocolate, Coconut, Coffee, Dark Chocolate, Lemon, Strawberry and White. All colours and flavours are natural.

These icings are fast drying, will not crack or become brittle and are more freeze/thaw stable than fondant. They are suitable for enrobing, dipping, piping and can be mixed with butter to obtain a buttercream type product. By overheating, a firmer setting product can be produced.

For recipe ideas visit www.macphie.com

Method:

For Enrobing and Dipping:

Place required amount into a bain-marie or other suitable container and warm to approximately 45°C, stirring regularly. It is also possible to microwave, stirring well at least once. **DO NOT OVER HEAT** as this will reduce gloss. For a thicker icing, heat to only 30-35°C. If thinner icing is required, thin with simple syrup.

For Pipeable Fillings:

Beat icing on its own for a dense, rich filling or add 0.330kg of butter or cake margarine per 1kg of icing for a lighter, buttery product.

For Firm Set Filling (for example, caramel for Millionaire's Shortbread)

Heat required amount of 5th Avenue® Icings in a bain-marie or similar to at least 65°C – the warmer it is heated, the firmer set will be obtained.

Notes

All of the 5th Avenue® Icings have a shelf life of up to 6 months in the pail. Shelf life within product will vary with the product type but typically extends past the shelf life of product.