

# FONDANT POWDER

FONDANT POWDER is a convenient product with a wide variety of bakery uses. It is used as a high gloss icing on a wide range of items that are either dipped or drizzled with made up FONDANT. Another important use is as a base for soft icings and chocolate fillings.,,Convenience of use is a definite advantage with FONDANT POWDER. ,,With FONDANT POWDER place approximately 125g water and 1kg of FONDANT POWDER in the mixing bowl then mix on low speed for approximately 2 minutes. Heat in a bain-marie to 38-40°C before use.,,Flavours and colours can be added at the mixing stage as required, and if necessary, the water level altered to adjust consistency.,,For an appealing attractive finish we recommend FONDANT POWDER.

## USAGE

Place 125g (5oz) cold water and 1kg (2lb 8oz) FONDANT POWDER in machine bowl and blend together approx 2 minutes on low speed.,,Heat to 38-40°C (100-105°F) before use.,,Adjust consistency if required. Flavour and colour as desired.

## INGREDIENTS

Sugar, Maltodextrin, Maize Starch

## METHOD

Group 1

Ingredient	KG
Cold Water	0.125
Bakels Fondant Powder	1.000
<b>Total Weight:</b>	<b>1.125</b>

## DESCRIPTION

1. Place water and Bakels Fondant Power in a machine bowl and blend together for 2 minutes at a low speed. 2. Heat to 38-40°C (100-105°F) before use. 3. Adjust consistency if required. Flavour and colour as desired.



### STORAGE

Cool, Dry & Dark Conditions



### SHELF LIFE

9 Months (270) days



### TYPE

Powder



### CATEGORY

Confectionery Mixes, Icings & Coverings, Sweet Baked Goods



### FINISHED PRODUCT

Cake