



MALLOWHIP

OVERVIEW

A straw coloured soft gel in jelly form for producing marshmallows, by heating and then whipping to full volume.

Can also be used as a cream stabiliser or for making buttercream.

USAGE

Heat the required quantity to a hot syrup between 60?80°C and whisk to full volume.

INGREDIENTS

Sugar, Water, Glucose (contains preservative (220) sulphites), Gelatine, Natural Flavour, Preservative (202)

PACKAGING

Code	Size	Type	Palletisation
343002	12.5 KG	Pail	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,090.00
Protein (g)	3.60
Fat- Total g	0.00
Fat - Saturated g	0.00
Carbohydrate (g)	60.60
Carbohydrate-Sugars g	54.10
Dietary Fibre g	0.00
Sodium mg	11.00

METHOD

Group 1	
Ingredient	KG
Bakels Chocolate Hedgehog Slice Mix	2.000
Cake Margarine/butter (melted)	0.400
Water (Variable)	0.200
Total Weight:	2.600
Group 2	
Ingredient	KG
Mallowhip	3.000
Red and Green Glace Cherries	0.800
Sliced Almonds	0.200
Total Weight:	4.000

YIELD

Notes: The above recipe is suitable for one standard baking tray

DESCRIPTION

ROCKY ROAD HEDGEHOG SLICE (BAKED) - Using (Mallowhip & Bakels Chocolate Hedgehog Slice Mix) 1. Place all Group 1 ingredients in mixing bowl. 2. Blend on low speed for approximately 15 seconds. 3. Scrape down. 4. Continue to mix on low speed until ingredients are just combined. 5. Press firmly into un-greased baking tray. 6. Bake at oven temperature 180°C for approximately 15 minutes. 7. Allow to cool completely. 8. Make up 343002 BAKELS MALLOWHIP according to instructions. 9. Divide the whipped marshmallow in two. 10. To one add 430000 APITO RASPBERRY or STRAWBERRY FLAVOURED PASTE to desired colour and flavour level. 11. Place on the Hedgehog Base at random. 12. Sprinkle with cherries and almonds. 13. Smooth out mallow to fill base. 14. Can be drizzled with 514502 BAKELS CHOCKEX SUPREME and sprinkle with coconut and flaked almonds.

ADDITIONAL INFORMATION

Product Information:

Heat the required quantity to a hot syrup between 60-80°C and whisk to full volume.

For piping on biscuits, decorating etc.:

It is best piped out soon after being whipped up while the volume is at its greatest. MALLOWHIP offers a tremendous yield in decorative confectionery and can also be used for piping on Genoese ready for dipping in FONDANT, CHOCKEX etc.

For blending with Fresh cream:

MALLOWHIP not only increases the yield considerably with its greater volume, but it also gives stability. The best results are obtained by using 800 g per 4 litres of fresh cream, first by whipping the cream and the MALLOWHIP separately and finally blending the two together. The whipped MALLOWHIP may also be added during the final stages of whipping the cream thereby completing the blending.

For Butter Cream: The usual way of making butter cream, or mock cream as it is some-times called, is to cream the butter or fat separately and add the whipped MALLOWHIP in the final stages of blending. This produces a very light cream of excellent flavour and volume when used in quantities of 2 to 3 parts of MALLOWHIP to 1 part of butter or fat.

MALLOWHIP left over from the previous day can also be used to make excellent butter cream by adding it to the fat or butter and creaming it up to the consistency required. Left over MALLOWHIP should be kept covered to prevent any skin forming.

Devonshire slices are another very popular line. Half fresh cream and half MALLOWHIP being blended to a stiff consistency with a few chopped cherries folded in and spread over a sheet of Swiss Roll previously layered with strawberry jam. These are cut into finger shapes, the cream layering being about 2.5 cm in thickness and cut with a hot, wet knife and the tops dusted with castor sugar before being cut. Oblong gateaux can be made in the same way for a high class cream trade and decorated with glacé cherries etc.

American Icing:

An excellent American or fudge icing, especially suitable for gateaux etc. can be made with MALLOWHIP, mixed with an equal quantity of FONDANT than usual. Blend the two together until thoroughly mixed and use as required.

Should the icing become slightly thick in the process of cooling whilst using, stand in hot water to re-soften, keeping the sides of the bowl clear of icing. This will produce a mellow, soft-eating icing which can be coloured and flavoured as desired.

Royal Icing and FONDANT:

Up To 25% MALLOWHIP cream added to Royal Icing or FONDANT will not only increase the yield considerably but also ensure a brilliant, lasting colour while in icing or dipping, a far better covering effect of the cake. In addition, brittle hardness is almost eliminated and the resultant sheen on the product longer lasting.

MALLOWHIP is also excellent for the preparation of a variety of mousse ? several recipes are available from your representative.



STORAGE

Store below 25°C in clean,
dry conditions and protected
from direct sunlight.



SHELF LIFE

182 days



TYPE

Pail



ALLERGENS

Contains: sulphites, May be
present due to shared
equipment: gluten, egg, milk
and soy.



CATEGORY

Meringue and Mallow Mixes



FINISHED PRODUCT

Marshmallow, Rocky Road Hedgehog Slice