

CHOCOLATE FUDGE ICING (USING BAKELS FONDANT STANDARD- WHITE)

INGREDIENTS

Group 1

Ingredient

Fondant Standard - White

KG

2.000

Total Weight: 2.000

Group 2

Ingredient

Chockex Supreme (melted)

Stock (simple) syrup

Apito Chocolate Paste

KG

1.000

0.200

0.050

Total Weight: 1.250

Yield: Notes: If icing is too stiff after heating it can be thinned down with stock simple syrup.

METHOD

1. Place Group 1 in mixing bowl. Blend until lump-free and smooth.
2. Add Group 2 and blend for approximately 3 minutes on top speed until light and fluffy. Extra water can be added to adjust the consistency of the icing.



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Icings