

CHOCOLATE FUDGE ICING (USING FONDANT WHITE – SOFT)

INGREDIENTS

Group 1

Ingredient
Fondant White - Soft

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

METHOD

1. Beat Group 1 until smooth.
2. Add Group 2 and mix until smooth.
3. Place icing in a saucepan or bain-marie and gently heat to between 40-42°C.



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Icings