



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Bakery, Patisserie



#### FINISHED PRODUCT

Topping - Glazes and Gels

## JELLY FOR FRUIT FLANS (USING HADEJA FLAN GEL – NEUTRAL)

### OVERVIEW

Using Hadeja Flan Gel – Neutral

Ready flavoured flan jellies in neutral and apricot flavours.

### INGREDIENTS

#### Group 1

Ingredient

Hadeja Flan Gel - Neutral

Water or fruit juice

KG

1.000

0.750

**Total Weight:** 1.750

### METHOD

1. Bring Group 1 to the boil.
2. Allow to cool and use at 66°C.
3. Additional water may be added to give a softer gel.

Notes: APITO FLAVOURING PASTES can be added to attain the colour and flavour desired.