



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Icings

ROYAL ICING – ALTERNATIVE RECIPE (USING ACTIWHITE)

INGREDIENTS

Group 1

Ingredient

Actiwhite

Water (cold)

Icing Sugar

KG

0.075

0.500

2.800

Total Weight: 3.375

METHOD

1. Soak ACTIWHITE in the water for 20 minutes.
2. Add Group 2 to Group 1.
3. Beat 6?10 minutes on fast speed or 20?25 minutes on slow speed according to consistency required.