

WHITE CHOCOLATE FUDGE ICING (USING FONDANT STANDARD — WHITE)

INGREDIENTS

Group 1

Ingredient	KG
Fondant Standard - White	2.000
Stock (simple) syrup	0.200
Total Weight:	2.200

Group 2

Ingredient	KG
Chockex White	0.900
Refined & Deodorised Vegetable Oil	0.100
Total Weight:	1.000

Yield: Notes: If icing is too stiff after heating it can be thinned down with stock simple syrup. The fudge icing can also be left overnight and beaten the next day to make a soft icing. APITO FRUIT FLAVOURING PASTES can be added to both icings for flavour variations.

METHOD

1. Beat Group 1 until smooth.
2. Heat Group 2 together in a double saucepan.
3. Then add to Group 1 and mix until smooth.
4. Place icing in a saucepan or bain-marie and gently heat to between 40-42°C.
5. Pour over mud cake and allow to set.
6. Decorate to desired finish.



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Icings