



## CATEGORY

Bakery



## FINISHED PRODUCT

Icings

# WHITE CHOCOLATE FUDGE ICING

## OVERVIEW

Using Fondant White – Soft

## INGREDIENTS

### Group 1

Ingredient	KG
Fondant White - Soft	2.000
Stock (simple) syrup	0.200
<b>Total Weight:</b>	<b>2.200</b>

### Group 2

Ingredient	KG
Chockex White	0.900
Refined & Deodorised Vegetable Oil	0.100
<b>Total Weight:</b>	<b>1.000</b>

## 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.

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.