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CATEGORY

Bakery



**FINISHED
PRODUCT**

Icings

WHITE CHOCOLATE FUDGE ICING

OVERVIEW

Using Fondant White – Soft

INGREDIENTS

Group 1

Ingredient

Fondant White - Soft

Stock (simple) syrup

KG

2.000

0.200

Total Weight: 2.200

Group 2

Ingredient

Chockex White

Refined & Deodorised Vegetable Oil

KG

0.900

0.100

Total Weight: 1.000

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.