

# Cereform

naturally inspired icings



Our range of versatile ready to use fudge icings include chocolate, dark chocolate, vanilla, strawberry, lemon, caramel and coffee.

Our fudge icings are made using natural colours and flavours. They are freeze thaw stable and available in 12.5Kg buckets.



# Instructions

## Enrobing and Dipping



Place the required icing in a microwaveable container or in a bain-marie, stir regularly while warming the fudge icing to a temperature of **45-50°C** depending on application.

**Do not heat over 50°C as this will reduce the gloss.**

**Applications:** Cup cake topping, donut dipping, sponge cake toppings and enrobing.

## Topping



Beat the required amount of icing in a mixer for **3 minutes** on medium speed to achieve a peak. Apply accordingly.

**Applications:** May be used for fine piping work, topping a fudge cake or piping onto a cup cake using a star tube.

## Fudge Cake Side Coating



Beat the icing for **4 minutes** on fast speed in a mixer. Coats side and top of cakes with ease. Apply with palette knife.

**Applications:** Fudge cakes, gateaux, sponge cakes.

## Frosting



Beat the icing in a mixer for **3 minutes** on medium speed. Use a palette knife to coat side and top of cakes.

**Applications:** American fudge cake, chocolate cake. Can be piped onto a cup cake using a star tube.

## Butter Cream



Warm **600g** icing to a temperature of **25°C** with **300g** of cake margarine or butter and beat in a mixer for approximately **4 minutes** on medium speed until the desired consistency is obtained.

**Applications:** Sponges, cup cakes, gateaux, bar cakes and fudge cakes.

For more information about dough conditioners, bread and confectionery mixes and icings please contact us

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