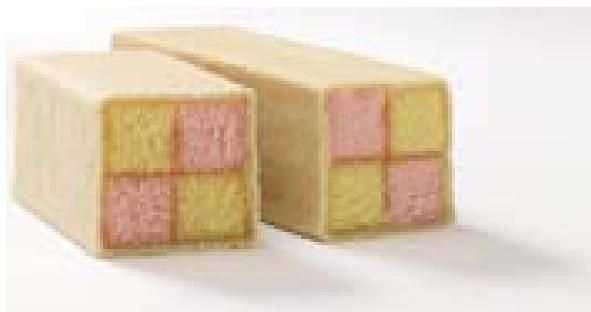




# TRUSOY Information 07

## Cake Coverings and Nut Pastes



### ◆ Heat Treated Soya Flour

Trusoy is enzyme inactive full fat soya flour. A blend of Trusoy with half its weight in fat can be used to replace the nut content of nut pastes and cake coverings.

### ◆ Non GM

Trusoy is manufactured from Non Genetically Modified Identity Preserved Soya beans with full traceability.

### ◆ Packaging

25kg Multi-ply, valve packed paper sacks.

### ◆ Storage & Shelf Life

Nine months when stored in cool, clean, dry conditions.

#### BASIC PASTE

	%
<b>Trusoy</b>	<b>28</b>
Fat	14
Sugar	43
Water	14
Almond Essence	1

#### METHOD

Rub Trusoy and fat together using dough hook. Bring sugar to boil and add to the mix. Mix water in thoroughly. Add the essence as the mixture cools.

#### ALTERNATIVE METHOD

Rub fat into Trusoy and sugar. Add water to make a paste. Heat for 15 minutes at 66°C (150°F) to prevent fermentation. Add the essence as the mixture cools, taking care that the temperature is low enough to prevent volatile flavours being lost. Run the paste into waxed paper lined boxes for storage purposes.

#### BLENDED BASIC PASTE

Bakers' prepared marzipan can be blended with the above Trusoy basic paste in any proportion. The marzipan should be added after the second stage and thoroughly blended. We suggest that a bitter almond marzipan be used as this usually has a strong flavour that will eliminate the need to use synthetic almond flavours, many of which are not stable. It should not, of course, be described or sold as marzipan.

#### CAKE COVERING

This recipe will produce a plastic, pliable paste suitable for Battenburgs etc. which will roll out easily and which will store ready for use.

	%
Trusoy	13
Fat	6
Granulated Sugar	25
Water	6
Caster Sugar	27
Fondant	16
Glucose	6
Glycerine	1
Almond Essence	As required

#### METHOD

Rub the Trusoy and fat together using dough hook. Bring the granulated sugar to a quick boil and add to the mix. Mix water in thoroughly. Add caster sugar, fondant, glucose, glycerine and almond essence in order and blend until quite smooth.

For a bright paste use a lemon yellow colour. As the mixing continues and the mix cools it will stiffen to a normal consistency.

These cake coverings should be stored in closed containers.

Variation in consistency or to suit particular sheeting equipment can be achieved by adjusting the type and quality of sugars used.