

The **5th Avenue Icings** are a range of smooth, easy to use American fudge icings including **White, Caramel, Dark Chocolate, Chocolate, Strawberry** and **Coffee**. With a wide selection of delicious flavours to choose from, these fudge icings add a hint of luxury to doughnuts, choux, Danish pastries, cakes and gateaux.

All of the **5th Avenue Icings** are fast drying, won't crack or become brittle and are more freeze/thaw stable than fondant alone. The icings are also suitable for use in an enrober and, unopened, have a shelf life of up to 6 months in the pail.

You can further exploit the versatility and convenience of these icings by combining them with margarine or butter to produce a delicious pipeable topping or filling similar to buttercream for use in a variety of confectionery lines.

FOR ENROBING AND DIPPING

- Place the required amount of **5th Avenue Icing** into a bain-marie, or other suitable container, and warm to approximately 45°C (115°F) with regular stirring. If using a microwave, place the desired amount of icing in a suitable plastic container, stirring well at least once during microwaving to ensure the heat is evenly distributed. Do **not** overheat as this will reduce the gloss.

As a guide for a 650 watt microwave on full power:

500g (1lb 2oz) should take approximately 90 seconds to reach 45°C.

1kg (2lb 4oz) should take approximately 2-2½ minutes to reach 45°C.

2kg (4lb 8oz) should take approximately 4-4½ minutes to reach 45°C.

- 5th Avenue Icings** are ready to use once the desired temperature has been reached. However, if a thinner consistency is required, simple syrup should be used.
- For a thicker consistency icing (e.g. when piping onto eclairs) use at a cooler temperature of 30-35°C (86-95F).

FOR PIPEABLE FILLING/TOPPING

- By beating the **5th Avenue Icing** on its own, a richer, more dense filling/topping is obtained.
- If a lighter filling/topping is required, cake margarine or butter should be added at the level suggested below.

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
5th Avenue Icing	6.000	13	4	<ul style="list-style-type: none"> Place the ingredients into a machine bowl and beat on medium speed for approximately 5 minutes or until the desired consistency is obtained.
Cake Margarine or Butter	2.000	4	8	
Total	8.000	17	12	

CARAMEL SHORTIES/MILLIONAIRES SHORTBREAD

- Place the required amount of **5th Avenue Caramel Icing** into a bain-marie, or other suitable container and heat to at least 65°C (150°F) with regular stirring. The warmer it is heated, the firmer the caramel will be when set.
- Deposit the desired amount onto a baked shortbread and allow to set.
- Finish off, if required, with a thin layer of baker's chocolate or **5th Avenue Chocolate** or **Dark Chocolate Icing**.

PEPPERMINT SHORTIES

- Heat the required amount of **5th Avenue White Icing** as above.
- Add peppermint flavour/colouring to suit own taste.
- Deposit and finish off as above.

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.

Macphie of Glenberrie Ltd.,

Glenberrie, Stonehaven, Scotland, AB39 3YG. Tel +44 (0)1569 740641 Fax +44 (0)1569 740677

cservice@macphie.com www.macphie.com