



## MACPHIE FRANZIPAN CONCENTRATE

REF: CS430

Review date 10.11.08

**Macphie Franzipan Concentrate** is a powder concentrate made using apricot kernels and almond flavouring for the production of full flavoured moist and soft eating fillings.

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
<b>Macphie Franzipan Concentrate</b>	1.000	2	4	<ul style="list-style-type: none"><li>• Using a beater, blend the <b>Macphie Franzipan Concentrate</b> and water together on slow speed to give a smooth paste.</li><li>• Gradually add cake margarine and blend in. Scrape down.</li><li>• Stream in the egg gradually and blend in. Scrape down.</li><li>• Add cake flour or cake crumbs and mix only until clear.</li><li>• Deposit into shapes or baking sheets lined with short pastry.</li><li>• Bake at 180-190°C (360-380°F) until golden brown.</li><li>• To avoid excessive aeration, all mixing should be done on slow speed.</li><li>• <b>DO NOT OVERMIX.</b></li><li>• The egg should be used at ambient/room temperature to avoid curdling.</li><li>• Do not use straight out of the fridge.</li></ul>
Water	0.150	0	5	
Cake Margarine	0.350	0	12	
Whole Egg	0.500	1	2	
Heat Treated Cake Flour or	0.250	0	9	
Cake Crumbs	0.500	1	2	
<b>Total</b>	2.750	6	2	

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