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10000278 - 5th Avenue® Caramel Icing - TIS

Product Name: 5th Avenue® Caramel Icing

Pack Size: 12.5kg Pail

Product Information: 5th Avenue® Caramel Icing is a smooth, convenient, ready-to-use fudge icing which adds an indulgent finish to doughnuts, cakes, muffins, choux, Danish pastries and gateaux.

All colours and flavours are natural.

The product can also take the addition of flavours & colours.

There are a number of different flavours in the 5th Avenue® Icing range, please visit www.macphie.com for the full list.

For recipe ideas visit www.macphie.com

Method:

Place required amount of 5th Avenue® caramel Icing into a bain-marie or other suitable container and warm to approximately 40°C – 50°C, stirring regularly. It is also possible to microwave, stirring well at least once. Do not overheat as this will reduce gloss. For a thicker icing, heat to only 30-35°C. If thinner icing is required, thin with simple syrup.