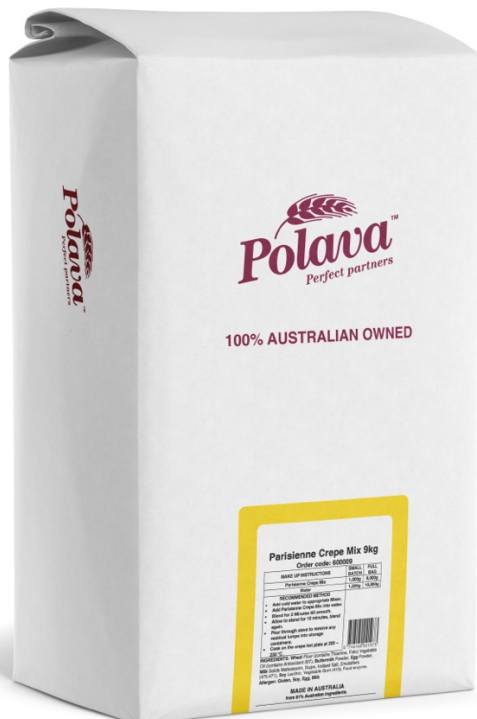




Parisienne Crepe Mix 9kg

Product Card # 600009-R1



Polava developed this mix, to help you present a delicious creation on this tasty crepe base.

The Polava brand provides these benefits:

- **MADE IN AUSTRALIA**
- **TOLERANT**
Quality outcomes from a broad range of bakery or shop conditions and with unskilled assistance.
- **FREE FROM artificial flavours and colours**
- **GUARANTEED QUALITY & CONSISTENCY**
- **TECHNICAL SUPPORT**
- **MERCHANDISING SUPPORT**

ADDITIONAL FEATURES	BENEFITS
CONVENIENT – SIMPLY ADD WATER	<i>Save time & labour</i>
EASY TO MAKE	<i>No handling of egg required. Spreads thin.</i>
STABLE STRUCTURE	<i>Will maintain quality & soft texture in the fridge</i>
VERSATILE BASE	<i>Suitable for a variety of sweet & savory applications</i>

See next page for HOW TO MAKE Parisienne Crepes >>>

MORE INFO AT POLAVA.COM.AU

RECIPE 1

Parisienne Crepes

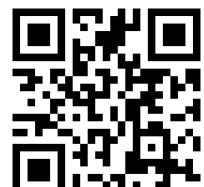


MAKE UP INSTRUCTIONS	SMALL BATCH	FULL BAG
Parisienne Crepe Mix	1,000g	9,000g
Water	1,720g	15,500g

RECOMMENDED METHOD:

- Add cold water to appropriate mixer.
- Add Parisienne Crepe Mix into water.
- Blend for 2 minutes until smooth.
- Allow to stand for 10 minutes, blend again.
- Pour through sieve into storage containers, to remove any residual lumps.
- Cook on the crepe hot plate at 200°C to 230°C.

SCAN for MORE
POLAVA INFO



MORE INFO AT POLAVA.COM.AU