



Polava imports this easy-to-use icing from the USA.

It works fantastically with pastry and bakery products and can turn your everyday sweet treats into personalised, special occasion delights.

This versatile icing has many applications. Just heat through to 40 - 50°C and your products can be iced traditionally, flooded, dipped or spun to create visually stunning treats.

FEATURES	BENEFITS
READY TO USE	<i>Saves time & labour</i>
JUST HEAT & APPLY	<i>Convenient</i>
FAST DRYING	<i>Reduce preparation time</i>
FREEZE /THAW STABLE	<i>Extended display life</i>
ALL NATURAL FLAVOURS & COLOURS	<i>Customer appeal</i>
DELICIOUSLY INDULGENT	<i>Delivers on flavour and texture</i>
RESEALABLE BUCKET	<i>Easy to dispense</i>
AMBIENT STORAGE	<i>More fridge space</i>

See next page for **HOW TO MAKE**
Decadent Fudge Iced Donuts >>>

RECIPE 1

Decadent Fudge Iced Donuts

MAKE UP INSTRUCTIONS	Small Batch	Full Bag
<i>Polava</i> Traditional Yeast Raised Donut Mix (order code: 600043)	1,000g	12,500g
Water	450g	5,750g
Fresh Yeast	30g	375g
OR		
Dry Yeast	15g	188g

RECOMMENDED METHOD:

The aim is to achieve a well-developed dough with a temperature between 26°C and 28°C.

1. Add ingredients to a mixing bowl and mix, checking the dough for good development.
2. Cover and rest for 10 minutes, knock back and divide into loaves.
3. Cover and rest for a further 10 minutes.
4. Cut desired shapes and proof for 40 - 45 minutes at 35°C - 40°C heat and 65% - 70% humidity.
5. TEST DONUTS TO ENSURE THEY ARE ADEQUATELY PROVED BEFORE FRYING.
6. Fry at 180°C for 50 - 60 seconds each side until a golden colour is achieved.
7. Let cool completely. Dip in heated *Dawn* Chocolate Fudge Icing and sprinkle with Nonpareils before icing sets.



TIP: Also use as a ganache on mud cakes



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MIXES PAGE:

