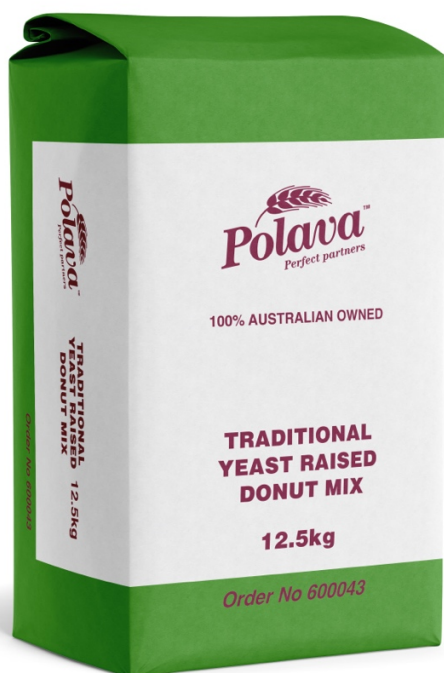




## Traditional Yeast Raised Donut Mix 12.5kg

Product Card # 600043-R2

Polava developed this mix to help you output a delicious donut.



**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
<b>CONSISTENT MIX</b>	<i>Saves time &amp; labour</i>
<b>TOLERANT</b>	<i>Produce great quality results in a wide range of shop conditions and with unskilled assistance</i>
<b>LONG SHELF LIFE</b>	<i>Less wastage</i>
<b>LOW OIL ABSORPTION</b>	<i>Cost saving – uses less oil</i>
<b>CLASSIC donut TEXTURE with NEUTRAL FLAVOUR</b>	<i>WOW your customer with your delicious creation. Texture is consistently light. Great with a variety of toppings &amp;/or fillings</i>

See next page for **HOW TO MAKE Spooky Ghosts >>>**

MORE INFO AT [POLAVA.COM.AU](http://POLAVA.COM.AU)

## RECIPE 2

### Spooky Ghosts



#### RECOMMENDED METHOD:

1. Make up the dough and roll
2. Cut out triangles
3. Cut lines for arms
4. Shorten arms
5. Fold "ears" back under head and squeeze
6. Bend arms and twist body



7. Proof and fry
8. Dip in *Dawn All Purpose White Flat Icing* (order code: 500149)
9. Pipe outline with black buttercream

SCAN for MORE  
POLAVA INFO

