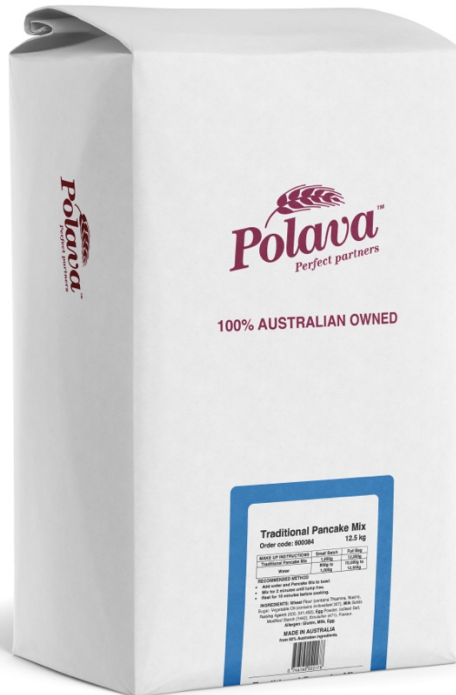




## Traditional Pancake Mix 12.5kg

Product Card # 600084-R1

Polava developed this mix, to help you output a delicious creation.



**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>SIMPLY ADD WATER</b>	<i>Save time &amp; labour</i>
<b>LONG BATTER STABILITY</b>	<i>Consistent output from ea batch</i>
<b>STABLE STRUCTURE</b>	<i>Holds toppings well without collapse</i>
<b>VERSATILE BASE</b>	<i>Great for customisation e.g. blueberry or choc chip pancakes, banana fritters, poffertjes</i>
<b>AUSTRALIAN-STYLE with APPEALING natural vanilla FLAVOUR and lovely, light TEXTURE</b>	<i>WOW your customer with your delicious creation</i>

See next page for **HOW TO MAKE Traditional Pancakes >>>**

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

## RECIPE 1

### Traditional Pancakes



<b>MAKE UP INSTRUCTIONS</b>	<b>SMALL BATCH</b>	<b>FULL BAG</b>
Traditional Pancake Mix	1,000g	12,500g
Water (variable)	800g to 1,000g	10,000 g to 12,500g

#### **RECOMMENDED METHOD:**

- Add water and Pancake Mix to bowl.
- Mix for 2 minutes until lump free.
- Rest for 10 minutes before cooking.