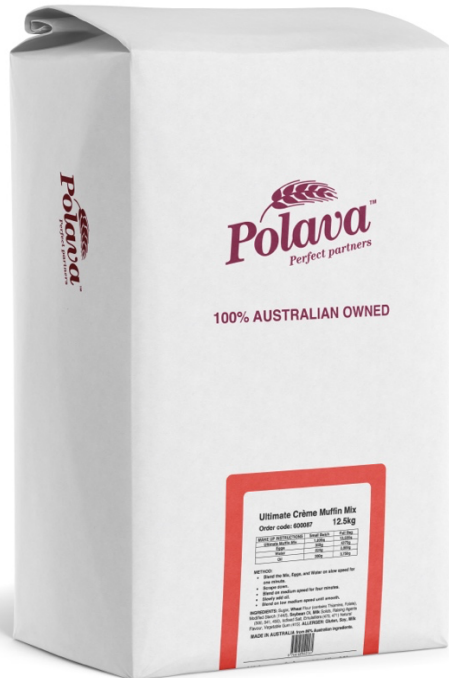




Ultimate Crème Muffin Mix 12.5kg

Product Card # 600087-R1

Polava developed this superior 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
SIMPLE MAKE UP	<i>Saves time & labour</i>
EXCELLENT VOLUME	<i>Increased batch size</i>
LONG AMBIENT SHELF LIFE	<i>Less wastage</i>
STABLE BATTER	<i>Easy to handle; Excellent fruit suspension qualities; Frozen batter applications</i>
NO PRESERVATIVE	<i>Cleaner label</i>
VERSATILE MIX	<i>Suits a variety of sweet & savoury applications. Make muffins, bar cakes, biscuits, cup cakes, frangipane</i>
MOIST CRUMB	<i>WOW your customer with your delicious creation</i>

See next page for **HOW TO MAKE Crème Muffins >>>**

MORE INFO AT POLAVA.COM.AU

RECIPE 1

Crème Muffins



MAKE UP INSTRUCTIONS	SMALL BATCH	FULL BAG
Crème Muffin Mix	1,000g	12,500g
Eggs	350g	4,375g
Water	224g	2,800g
Oil	300g	3,750g

RECOMMENDED METHOD:

- Blend Muffin Mix, eggs, and water on slow speed for one minute.
- Scrape down.
- Blend on medium speed for four minutes.
- Slowly add oil.
- Blend on low medium speed until smooth.

MORE INFO AT POLAVA.COM.AU