



## Ultimate Crème Muffin Mix 12.5kg

Product Card # 600087-R2

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

See next page for **HOW TO MAKE Frangipane >>>**

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

## RECIPE 2

### Frangipane



#### SERVING SUGGESTION:

Use for Frangipane Tarts and Almond Croissants.

#### MAKE UP INSTRUCTIONS

	SMALL BATCH	FULL BAG
Crème Muffin Mix	300g	12,500g
Butter	760g	31,670g
Icing Sugar	120g	5,000g
Eggs	600g	25,000g
Almond Meal	460g	19,168g

#### RECOMMENDED METHOD:

- Blend Muffin Mix, butter, and icing sugar on slow speed for one minute.
- Scrape down.
- Blend on medium speed for four minutes.
- Slowly add egg.
- Fold in almond meal until smooth.
- Bake at 170°C.