

Ultimate Crème Muffin Mix 12.5kg

Product Card # 600087-R4

Polava developed this superior mix to help you make 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, cupcakes, frangipane</i>
MOIST CRUMB	<i>WOW your customer with your delicious creation</i>

See next page for **HOW TO MAKE Spiced Chiffon Cake >>>**

Spiced Chiffon Cake



MAKE UP INSTRUCTIONS	SMALL BATCH	FULL BAG
<i>Polava</i> Ultimate Crème Muffin Mix	1,000g	12,500g
Ginger	3g	37g
All spice	12g	60g
Whole egg	350g	4,375g
Water, cold	225g	2,812g
Vegetable Oil	300g	3,750g
Egg Whites	175g	2,187g
Cream of Tartar	5g	62.5g
Granulated Sugar	200g	2,500g

RECOMMENDED METHOD:

- Pour whole eggs and water into a mixing bowl, then add Ultimate Creme Muffin Mix, spices and blend with a paddle for one minute on low speed. Cream for 3 minutes on medium speed.
- Incorporate oil gradually over 1 min on low speed.
- Scrape down and blend for 3 minutes on low speed.
- In a separate bowl, whip egg whites and cream of tartar and slowly add sugar to a stiff peak.
- Bake at 177°C to 182°C for 40-50min.
- Finish with a zesty lemon glaze:
 - Super Speedee HP glaze 500g (order code 500137)
 - Lemon juice 30g
 - Water 30g

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