

Ultimate Crème Muffin Mix 12.5kg

Product Card # 600087-R5

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 Berry Chiffon Cake >>>**

RECIPE 5

Berry Chiffon Cake



MAKE UP INSTRUCTIONS	SMALL BATCH	FULL BAG
<i>Polava</i> Ultimate Crème Muffin Mix	1,000g	12,500g
Water, cold	225g	2,812g
Whole egg	350g	4,375g
Oil	300g	3,750g
<i>Dawn</i> Strawberry Fruit Bits (order code 500512)	120g	1,500g
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 Crème Muffin Mix, spices and blend with a paddle for one minute on low speed. Cream for 3 minutes on medium speed.
- Incorporate oil and fruit bits 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 strawberry glaze:
 - *Super Speedee* HP glaze 500g (order code 500137)
 - *Dawn* Strawberry Fruit Bits 30g (order code 500512)
 - Water 50g

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