



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**

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

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

RECIPE 1  
**Chocolate Crème Muffins**



<b>MAKE UP INSTRUCTIONS</b>	<b>SMALL BATCH</b>	<b>FULL BAG</b>
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.

SCAN for MORE  
POLAVA INFO

