



5th Avenue® Caramel Icing

Product Code: F0918

Pack Size: 12.5kg Pail

5th Avenue® Caramel Icing is a smooth, convenient, ready-to-use fudge icing which adds an indulgent finish to doughnuts, cakes, muffins, choux, Danish Pastries and gateaux.

For recipe ideas visit www.macphie.com

Method:

Place required amount of 5th Avenue® Caramel Icing into a bain-marie or other suitable container and warm to approximately 40°C – 50°C, stirring regularly. It is also possible to microwave, stirring well at least once. Do not overheat as this will reduce gloss. For a thicker icing, heat to only 30-35°C. If thinner icing is required, thin with simple syrup.

Notes:

- Shelf life from date of manufacture: 12 months. Unopened, store in a cool, dry place (<20°C).
- Shelf life once opened: Until end of shelf life, provided it is stored in closed unit.

simply clever food

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