



BAKELS PAVLOVA MIX

OVERVIEW

A powdered premix for use with sugar and water to make pavlova and meringue products.

INGREDIENTS

Sugar, Egg White Powder, Starch, Thickener (E466), Thickener (E412), Acidity Regulator (E330)

PACKAGING

Code	Size	Type	Palletisation
3737	5 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,670.00
Protein (g)	5.60
Fat (<g)	0.10
Fat (of which saturates)(<g)	0.10
Carbohydrate (g)	91.60
Carbohydrate (of which sugars)(g)	88.80
Sodium (<mg)	1.00

METHOD

Group 1	
Ingredient	KG
BAKELS PAVLOVA MIX	0.125
Water	0.130
Sugar	0.065
Total Weight: 0.320	

DESCRIPTION

1. Preheat oven at 170°C. 2. Mix BAKELS PAVLOVA MIX with water in mixing bowl and whisk for 15 seconds at slow speed. 3. Scrap down the mixture and whisk another 2 minutes at high speed. 4. Add in sugar and whisk for 1 minute at slow speed, then further whisk for extra 1 minute at high speed. 5. Pipe 20gm batter (or as desire) on baking tray layered with baking sheet. 6. Bake at 70°C±5°C for 10 minutes (depending weigh of batter). 7. Off the temperature and retained product in oven for 55 minutes.



STORAGE

Cool and dry conditions 18 ± 2°C
Cool and dry conditions 18 ± 2°C



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

Egg, Egg Products, Sulphites



CATEGORY

Confectionery, Meringue Mixes



FINISHED PRODUCT

Pavlova



BRANDS

Bakels