



Finlay's Natural Raspberry Dipping Jelly

Finlay's Natural Pectin Dipping Jelly is an effective, easy to prepare enrobing/dipping jelly for individual cakes, unit cakes and muffins. Simply prepare by blending the dry mix with water.

Also available in neutral form for you to create your own colour blend and flavour. Ideal for seasonal cake varieties such as Easter, Halloween and Christmas.

Typical applications include Lamingtons (jammy coconut squares) and Poke Cake.

Recipe Idea

Poke Cake. Make up the dipping jelly with hot water as directed. Using a prepared baked sheet of cake slab made with Creme Cake or Complete Sponge Mix. Evenly poke the cake slab with a utensil, such as a wooden spoon, 1-2 cm apart. Pour a quantity of the dipping jelly over the cake holes until all the jelly is cleared. Leave to set for around 30 minutes. Top the jelly filled cake slab with your preferred icing, frosting or cream for a deliciously moist treat your customers will enjoy.

Advantages

Easy to prepare using hot water
Great cost in use benefit. Doubles it's weight in water when made up
Natural colours

Product Info

Pack size

Raspberry 12.5kg - Code A0199
Neutral 12.5kg - Code A0200

Palletisation

12.5kg x 84

Storage

Store in cool, ambient conditions

Make Up Instructions

Mix 1 part dry mix with 1 to 1.5 parts hot water (approx 90°C) and stir to make a clear jelly

Recommended Use

Lamingtons
Poke Cake