



## Fondant

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Belgosuc fondant is a prepared icing packed in block form. Preparation is easy, simply cut and heat to 45°C ideally using a bain-marie. However, can easily be heated in a microwave. Once heated to the ideal temperature, fondant will give your product a brilliant white, high gloss finish.

Fondant is much more smoother than standard icing and does not have the gritty mouth feel of glaze icing. The viscosity of fondant can be adjusted by adding a little simple syrup, water can be used if preferred

The applications for fondant are almost endless. Commonly used to enrobe cakes, dipped or hand finishing confectionery or pastries. Fondant can be coloured and flavoured and will not split or separate.

Fondant can be used as a filling in fine confectionery such as chocolate bars and individuals produced by chocolatiers. Fondant also gives buttercream a much smoother mouth-feel and lessens the intense sweetness of standard icing sugar.

Also available is fondant in a pail, which is simple a prepared fondant packed in pails for convenience. It has the same great glossy finish, as well as keeping the fondant free from drying and crusting. This is convenient for storage. It requires the same heating and handling as regular block fondant.

### Advantages

- High gloss
- Brilliant white
- Can be coloured and flavoured
- Smooth, non gritty mouth-feel
- Suitable for vegetarian and vegan diet

## Product Info

### Pack size

- 12.5kg - Code F0210
- 15kg pail - Code F0211

### Palletisation

- 12.5kg x 84
- 15kg x 44

### Storage

Store in dry, ambient conditions

### Make Up Instructions

Cut and heat to 45°C using bain-marie or microwave