

## Product Specification

Saturday, 11 May 2024

Toppings - Toppings

01/22-D

**Product Name:** HADEJA FLAN JEL

**Product Code:** 3461

**Information:** HADEJA FLAN JEL is prepared in concentrated form and is extremely easy to use. It can be mixed with water or pure fruit juice and produces a clear bright jel for fruit flans and the glazing for various types of goods after baking, particularly pastries.

HADEJA FLAN JEL has a delicious flavour which may be made more pronounced by the addition of APITO FLAVOURING PASTES.

Flans coated with HADEJA FLAN JEL can be kept in the deep freezer without detrimental effect. The fruit keeps beautifully without any shrinkage.

HADEJA FLAN JEL does not burn and can be reheated again and again.

Our recommended recipe is:

HADEJA FLAN JEL 500g

Water or fruit juice 400g

Method

Bring to the boil, remove from heat and use while warm, approximately 65°C

For those who prefer a bun glaze with a hint of stickiness we suggest:

HADEJA FLAN JEL 500g

Water 1200g

Method

As above. It is necessary to reheat each time before application. To enhance the flavour of the bun glaze add APITO FRUITCAKE PASTE.