



NEW

Easter Donuts

using either the **Golden Pastry Jam Ball Donut** or The **Golden Pastry Blank Ball Donut** filled with delicious **Pinnacle Bavarian Patisserie Filling**, create a delicious Easter treat for your customers.

Recipe

GROUP 1

Golden Pastry Blank Donut Balls 32 Units per carton

Pinnacle Bavarian Patisserie Filling 15g Per Donut

GROUP 2

Fondant

Pinnacle Chocolate Fondant (Standard) 1.000kg

Yield 0.015g Per Donut

Method

1. Place required amount of donuts on a baking tray.
2. Bake at 220°C for approx 3 minutes.
3. Once cooled, make a hole into the side of the donut.
4. Pipe in 15g of **Pinnacle Bavarian Patisserie Filling** into the centre of the donut, wipe off the excess.
5. Ice using prepared **Pinnacle Chocolate Fondant (Standard)**.

Filling / Icing / Finishing

1. Place a hole into the centre of the donut and pipe in 15g of **Pinnacle Bavarian Patisserie Filling**.
2. Heat **Pinnacle Chocolate Fondant** to 50°C - 52°C.
3. Dip 1/3 of the donut into the fondant
4. Using the surface tension of the fondant lift the donut up and down just touching the fondant surface to take off any excess fondant.
5. Pipe a white cross onto the chocolate icing using **Pinnacle White Fondant (Soft)**.

Customer service number **1300 650 855**

