

Cloverhill

naturally inspired icings



A range of versatile ready to use fudge icings



What's your flavour

Chocolate



Sensuous and decadent. This rich creamy chocolate icing perfectly melds the richness of cocoa with a smooth textured icing. Sensationally sweet, the flavour is like being draped in velvet. Seamlessly smooth, light and delectable.

Dark Chocolate



Rich hues of the intense flavour of pure cocoa beans, giving a sense of satisfaction and well-being. Dark and luxurious for a smooth decadent taste experience.

Strawberry



Reminiscent of an English summer day. The natural strawberry flavour offers an intense explosion on the palate of this favourite summer fruit and is certain to make this a natural favourite.

Coffee



Like a rich creamy morning cappuccino. This icing gives an intense coffee hit. Light and smooth like a truly fabulous blend of roasted beans this natural icing is simply magic.

Lemon



Bursting with a citrus zing. This icing boasts a sharp fresh aroma of lemons. The refreshing flavour is slightly tart whilst tantalisingly sweet. This elegant icing dances across the tongue.

Vanilla



It's a thriller in vanilla. The creamy light texture of this icing is subtly enhanced by natural undertones of vanilla. The light smooth appearance only adds to its appeal. A classic favourite that uses the finest vanilla extract to create a well rounded flavour.

Caramel



Notes of molasses, sugar and buttery goodness. Think butterscotch with a silky smooth texture. This alluring icing created in a warm brown tone is a caramel coloured winner.

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It's all in the mix

Customised

Cloverhill prides itself on service and giving customers exactly what they require. That is why we are happy to offer a customised service. Using our experience we can offer you a tailor made icing or filling that will be designed specifically for you and your application. Simply contact us and we will create your own bit of magic.



Dusting Sugar

Sugarwhite is a range of versatile dusting sugars for cakes, donuts and pastries



Freeze Thaw Stability

Cloverhill icings have all been stringently tested to ensure that quality and reliability is maintained through a freeze thaw process



Toffee and Caramels

Cloverhill has been manufacturing a range of toffees and caramels for many years including low fat options.



Apply yourself

Fudge Icings

Cloverhill fudge icings are ideal for producing American style cakes with a variety of finishes. Just use your imagination.



Dipping

Cloverhill fudge icings are ideal for dipped finishes on donuts, cakes, buns and pastries. They are quick drying and set to a smooth finish.



Frosting & Butter Cream

With Cloverhill, making the perfect butter cream couldn't be easier and results in the fluffiest consistency. Fabulous for creating snow effect or simply spreading across cakes for a light smooth finish.



Enrobing

Simply warm the fudge icing to the required temperature. Perfect for use on gateaux and sponge cakes. Enrobing gives a perfect finish for a true sense of occasion.



Dip into Cloverhill

Cloverhill the market leading ingredients company is dedicated to the baking industry. Continuously striving to deliver innovation in ingredients and technical solutions, Cloverhill helps to make the job of the baker easier and results in amazing products that consumers can enjoy.

We offer a range of versatile icings available in numerous flavours, the applications are endless. . .
the only limit is your imagination.



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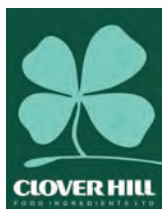
Cloverhill

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Our range of versatile ready to use fudge icings include chocolate, dark chocolate, vanilla, strawberry, lemon, caramel and coffee.

Our fudge icings are made using natural colours and flavours. They are freeze thaw stable and available in 12.5Kg buckets.



Instructions

Enrobing and Dipping



Place the required icing in a microwaveable container or in a bain-marie, stir regularly while warming the fudge icing to a temperature of **45-50°C** depending on application.

Do not heat over 50°C as this will reduce the gloss.

Applications: Cup cake topping, donut dipping, sponge cake toppings and enrobing.

Topping



Beat the required amount of icing in a mixer for **3 minutes** on medium speed to achieve a peak. Apply accordingly.

Applications: May be used for fine piping work, topping a fudge cake or piping onto a cup cake using a star tube.

Fudge Cake Side Coating



Beat the icing for **4 minutes** on fast speed in a mixer. Coats side and top of cakes with ease. Apply with palette knife.

Applications: Fudge cakes, gateaux, sponge cakes.

Frosting



Beat the icing in a mixer for **3 minutes** on medium speed. Use a palette knife to coat side and top of cakes.

Applications: American fudge cake, chocolate cake. Can be piped onto a cup cake using a star tube.

Butter Cream



Warm **600g** icing to a temperature of **25°C** with **300g** of cake margarine or butter and beat in a mixer for approximately **4 minutes** on medium speed until the desired consistency is obtained.

Applications: Sponges, cup cakes, gateaux, bar cakes and fudge cakes.

Get in touch with Cloverhill

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For more information about a complete range of ingredients and packaging please contact
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