



CLOVER HILL FOOD INGREDIENTS LTD.

Mountleader Industrial Estate, Millstreet, Co. Cork.

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HALLOWEEN BROCHURE 2017

NON EDIBLE DECORATIONS



DECH019
Assorted Cat and Witch Rings
42 x 40mm, 144 Pack



DECH023
Witch Ring
42 x 40mm, 144 Pack



DECH008
Spider Rings
55 x 53mm, 144 Pack



DECH001
Brack Rings
17mm inner diameter, 100 Pack

EDIBLE DECORATIONS - CHOCOLATE AND SUGARETTES



DECH016
Halloween Chocolate Ghost
46 x 47.3mm, 54 Pack



DECH017
Halloween Chocolate Pumpkin
44 x 46mm, 54 Pack



DECH022
White Sugar Ghosts
26mm, 420 Pack



DECH018
Assorted Cupcake Sugarettes
31mm, 450 Pack



DECH020
Assorted Halloween Sugar Piping
25mm, 250 Pack



DECH021
Assorted Halloween Button
Sugar Piping
25mm, 240 Pack



TOFI161
Choco Parles Orange
2.5Kg



TOFI158
Choco Parles Dark
2.5Kg



TOFI153
Crispy Orange Chocolate Balls
2.5Kg (small)



TOFI228
Clover Hill Orange Fizzy Balls
1Kg



TOFI229
Clover Hill Cola Fizzy Balls
1Kg



TOFI209
Orange Curls
2.5Kg



CHOC023
Dark Chocolate Curls
2Kg



CHOC129
Chocolate Baton 8Kg
8cm long

PAPER CASES



DECH011

Skull and Crossbones Queen Cake Cases
45 x 25mm, 54 Pack



DECH010

Halloween Baking Cases
40 x 38mm, 360 Pack



DECH012

Ghost Printed Muffin Cases
50 x 38mm, 54 Pack

OTHER HALLOWEEN LINES

FOC0032 Orange Compound 500ml

FOC0020 Green Colour 500ml

FOC0063 Clover Hill Chocolate Flavour Compound 1L

TOFI205 Clover Hill Vanilla Frosting 11Kg

FOC0079 Orange Flavour Paste 1kg

TOFI148 Saccher Supreme Dark Chocolate Coating 6Kg

TOFI151 Decorar Blanco White Chocolate Coating 6Kg

TOFI137 Mini Orange Jelly Slices 2kg

JAFR042 Moorea Orange Flavour Fruit Filling 6kg

HALLOWEEN RECIPES



BARM BRACK

FLOD038 Barm Brack Mix 10kg

REFR022 Yeast 600g

FRDR034 Sultanas 8.5kg

Warm Water 5kg

FRDR013 Mixed Peel 1kg

FRDR016 / 020 Cherries 600g

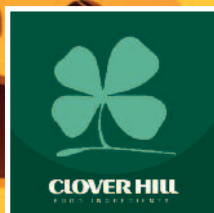
REFR005 Pasteurised Liquid Egg 300g

DECH001 Brack Ring 51

Yield: 51 Barm Brack

Method: Place **Barm Brack Mix**, **Yeast** and **Water** into a mixing bowl fitted with a dough hook. Mix for 3 minutes on slow and 11 minutes on medium speed. Add the **Sultanas**, **Mixed Peel** and **Cherries** and mix on slow speed for 2 minutes or until evenly distributed. Do not over mix as damage to the fruit will occur. Scale each loaf at 500g and mould into rounds. Place each dough piece into a Barm Brack round mould. Add in 1 **Brack Ring** per loaf. Leave to rest for 5 minutes. **Egg** wash and proof for approx. 60 mins or until the shoulders of the dough pieces are level with the top of the round mould. Bake at 190C for 35-40 mins.

CONTACT US FOR OUR HALLOWEEN DOUGHNUT RECIPES



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