

## Product Specification

Wednesday, 15 May 2024

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**4/08-A**

**Product Name:** FONDANT WHITE STANDARD

**Product Code:** 4246

**Information:** FONDANT is a common bakery ingredient with a variety of uses but there is little information readily available on its properties or composition.

FONDANT consists of sugar dissolved in water which after boiling is recrystallised by mechanical agitation. In carefully prepared FONDANT these crystals should be extremely fine. The fineness of these crystals gives the gloss to FONDANT iced cakes. If the crystals are large the FONDANT sets with a dull appearance. The size of the crystals is far smaller than in the average icing sugar and it is for this reason that FONDANT produces a much better gloss than water icing.

### USE OF FONDANT

FONDANT has a variety of uses. It is used as a high gloss icing on many different articles. Some lines are dipped into the FONDANT whilst others have FONDANT drizzled over them. FONDANT is also an important base ingredient for soft icings and is frequently used for chocolate fillings.

### FONDANT ICING

1. Place pieces of NZB SUPERFINE FONDANT in a brian-marie and apply gentle heat.
2. Add stock syrup to bring the FONDANT to the correct consistency for icing.

### NOTE:

The icing should not be heated above 40°C and only sufficient stock syrup should be added to adjust the consistency required at this temperature.

### STOCK SYRUP

Water 1kg

Sugar 1.5kg

Bring the water and sugar to the boil, skim the surface and store in a clean receptacle for future use.