

# Have YOU tried Mactop yet?

Why choose Macphie Dairy Cream Alternatives instead of dairy cream?

- Get more for your money – whips up to 3 times its original volume
- Out-performs dairy cream for stability, tolerance and over-run
- Ambient storage
- Delicious, rich sweet taste with a smooth and creamy texture

Still don't believe us? Then we challenge you to try it for yourself, you won't be disappointed.

Call  
**0800  
085 9800**  
to claim your  
**FREE  
SAMPLE\***



*The Vital ingredient*

[www.macphie.com](http://www.macphie.com)

Serving  
Suggestions

\*One sample per business



## STRAWBERRY GATEAU

### INGREDIENTS

1000g Macphie Genoese Mix	Raspberry Jam
400g Water	Chocolate Plaques
145g Cake Margarine	Fresh Strawberries
Mactop® Traditional (whipped)	

### METHOD

Place cake margarine and Genoese Cake Mix into mixer. Mix on 1st speed for 1 minute (the water should be tempered to give a final batter temperature of 22-24°C (72-76°F)). Add water and mix on 1st speed for 1 minute, followed by a further 4 minutes on 2nd speed and a final minute on 1st speed. Deposit 900g batter into a 9" round tin and bake at 180°C (360°F) for 25 minutes. Leave to cool then split the base into three layers. Sandwich layers together with raspberry jam and whipped Mactop® Traditional. Finish with Mactop®, chocolate plaques and fresh strawberries.



## STRAWBERRY WHOOPIE

### INGREDIENTS

1000g Mississippi Muffin Mix	Mactop® Extra or Traditional
425g Water	5th Avenue® Strawberry Icing
235g Vegetable Oil	

### METHOD

Place cake mix into mixer. Add water, oil and mix for 1 minute on 1st speed, followed by a further 6 minutes on 2nd speed. Deposit approx. 35g batter discs onto a baking sheet and bake for 15 minutes at 190°C (360°F). Once cool, sandwich two sponges together with whipped Mactop® and top with melted Strawberry Icing. Finish with a piece of strawberry nougat if desired.



## DESIGNER ÉCLAIR

### INGREDIENTS

1000g Choutex	5th Avenue® Caramel & Chocolate Icing
1065g Water	Fudge Pieces (optional)
Mactop® Extra or Traditional	

### METHOD

Place Choutex into mixer. Add water and mix for 2 minutes on 1st speed, followed by a further 6 minutes on 2nd speed until smooth paste is formed. Pipe batter onto a lightly greased baking tray and bake at 215°C (420°F) for approx. 30-40 minutes. Towards end of bake, pull out damper to evacuate all steam. When cool, cut open choux fingers and fill with Mactop®. Top with melted Caramel Icing, and using melted Chocolate Icing feather with cocktail stick. Finish with fudge pieces if desired.



## SCONE WITH JAM AND CREAM

### INGREDIENTS

1000g Scone Mix	Mactop® Extra or Traditional
420g Cold Water	Fruit Jam
Sultanas (optional)	

### METHOD

Place scone mix and water into bowl. Mix for 1 minute on 1st speed, scrape down and mix for a further 1 minute on 1st speed. Add any fruit at end of mixing time. Mould dough into ball and leave to rest for a few minutes. Roll out to approx. 1" thick, cut with scone cutter and leave to rest for 15 minutes prior to baking. Transfer onto baking tray and bake for 12-14 minutes at 210°C (430°F). Alternatively, place on hot plate for 3½ minutes on each side at 200°C (390°F). When cool, cut in half and fill with Mactop®



## STRAWBERRY TARTS

### INGREDIENTS

Mactop® Extra or Traditional	Pre-baked Pastry Cases
Fresh Strawberries	Strawberry Tart Jelly

### METHOD

Fill pastry cases with whipped Mactop®. Place a fresh strawberry into the centre of each and top with generous amounts of Strawberry Tart Jelly.

Serving Suggestions