

Marvello Recipes

Shortbread

Ingredients

- Marvello Cake Margarine 1650g
- Granulated sugar 825g
- Water 45g
- Bakers grade flour 1650g
- Strong flour 550g
- Rice flour 140g
- Cornflour 140g

- 1 Mix Marvello and sugar on a low speed with a beater, then blend in the water.
- 2 Sieve together the bakers grade flour, strong flour, rice flour and cornflour.
- 3 Add to the Marvello and sugar and mix to a clear dough.
- 4 Roll out to 6mm (1/4") thickness, dock thoroughly, cut out into desired shapes, place on a baking sheet lined with silicone paper
- 5 Bake at 180°C for approximately 25-30 minutes. When baked dredge with castor sugar.

Topping/Filling Cream

Ingredients

- Marvello Cake Margarine 1500g
- Fondant 1250g
- Craigmillar Mellomallo 500g

- 1 Blend the Marvello with fondant on slow speed.
- 2 Add Mellomallo and beat for 10-15 minutes on high speed.
- 3 Colour / add flavourings as desired.

Turtle Shortbread

Ingredients

- Shortbread biscuits
- Craigmillar Caramel
- Chopped Pistachios
- Glace Cherries

- 1 Follow recipe for shortbread.
- 2 Roll out 650g of dough into tray, dock all over.
- 3 Bake at 180°C for 20-25 minutes until golden brown, leave to cool.
- 4 Add 500g Craigmillar Caramel to bowl and heat to 50-60°C.
- 5 Add 90g chopped Pistachios and 50g glace cherries, mix and pour over shortbread base, levelling out.
- 6 When set, cut into desired shapes.

Scones

Ingredients

- Bakers grade flour 1600g
- Marvello Cake Margarine 400g
- Arkady Delite 2000 800g
- Water 1100g

- 1 Blend Marvello with flour and Delite 2000, add water and mix for 30 seconds on slow speed then 2 minutes on medium speed.
- 2 Process immediately into required shape then rest for 20 minutes.
- 3 Bake at 225°C for approx 12-15 minutes.

For convenience, large batches could be made and frozen after stage 2 (do not rest). Defrost for 1 hour before baking.

Chocolate Marshmallow Star Shortbread

Ingredients

- Shortbread biscuits
- Craigmillar Double Fudge Icing
- White Chocolate Chunks
- Mini Marshmallow pieces

- 1 Follow recipe for shortbread.
- 2 Roll out to 6 mm thickness, cut with a star shaped cutter.
- 3 Bake at 180°C for approximately 25-30 minutes.
- 4 Once cool add a spoonful of Double Fudge Icing on half of the biscuits, sprinkle with white choc chunks and mini marshmallow and top with another biscuit to form a sandwich.
- 5 To finish dust with icing sugar.

