




DECEMBER RECIPE

Christmas Vegan Icing





Whether you bag them up as gifts or munch them with a cuppa, biscuits and bakes are always welcome during the festive season. Here is the perfect recipe to decorate baked goods with piped colored vegan icing and give them the Christmas touch.



Composition

Solution A

XP SGW 4081	1.25g
Sugar	1.90g
Water	28.75g

Solution B

Solution A	20.0g
Glucose syrup	20.0g
Icing sugar	75.0g
Acid solution	2.5g



CHARACTERISTICS

XP SGW 4081 is a combination of sodium alginate (seaweed extract) and pectin.

ADVANTAGES

- Cold process
- Easy to make
- Ready to eat
- Vegan
- Shiny finish

RECIPE

- Mix the dry ingredients from solution A
- Dissolve in water using a suitable high shear/speed mixer
- Pre-mix solution A with glucose syrup
- Pour over icing sugar
- Add the acid solution
- Store in a container, then pipe the icing





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