

Mango Madness

Trisco Foods Mango Madness Bakery filling is the perfect filling for all summer line products. The true mango flavour adds refreshing mouth feel with a strong flavour profile.

Mango and Banana Bread

250g	Whole wheat flour	85g	Butter or Margarine
125g	Bakers flour	170g	Loosely packed Brown sugar
50g	Wheat germ	10mls	Vanilla
15g	Baking powder	2	Eggs
5g	Sea salt	200g	Trisco Foods Banana Beauty Bakery filling
10g	Cinnamon	200g	Trisco Foods Mango Madness Bakery Filling

Pre-heat oven to 185°C (350°F). Combine flour and other dry ingredients. Cream butter and sugar, adding vanilla and eggs, mix well and gradually fold in the flour. Add **Trisco Foods Banana Beauty Bakery filling** and **Trisco Foods Mango Madness Bakery Filling** to the mixture, and thoroughly combine. Pour into a well greased pan and place in oven for approx 1 hour.

Mango Cheesecake

Trisco Foods Mango Madness Bakery filling is perfect for all cheesecake production, either marbled through or spread as a thin layer on top.

Mango and Custard Danish

Trisco Foods Mango Madness Bakery filling and a thin layer of instant custard may be used as a filling in danish and croissant production.

Mango Muffins

Add 200g **Trisco Foods Mango Madness Bakery filling** per 1kg muffin batter to produce a great tasting mango muffin.

Trisco Foods Mango Madness Bakery filling is both bake and freeze thaw stable.

