

## **Make Up Instructions**

## 18601 | 18853 TIGER MIX

Recipe	500 g	1.000 kg
Pinnacle Tiger Mix	500 g	1.000 kg
Yeast (compressed)	35 g	70 g
Water	520 ml	1040 ml
TOTAL	1.055 kg	2.110 kg

## **Method**

- 1. Add water, yeast and Tiger Mix into a mixing bowl.
- 2. Using a beater, mix on first speed for 1 minute. Scrape down.
- 3. Mix for a further 2-3 minutes on second speed.
- 4. Let paste sit for minutes prior to use.
- 5. At ¾ prove or approx. 20-25 minutes remove viennas from prover.
- 6. Brush on Tiger Paste on top of the viennas (liberally) covering all sides.
- 7. Place viennas back into the prover for approx. 10-15 minutes.
- 8. Bake at 220°C for approx. 30-35 minutes using steam.

**Description:** A rice paste, that when baked cracks and gives an external appearance of a tiger skin.

**Ingredient Listing:** Rice Flour, Dextrose, Wheat Flour, Salt.

Disclaimer: These instructions may vary depending on the manufacturer's premises and the equipment used.