



ALLIED PINNACLE

season TRENDS

Edition 2

Your seasonal menu
inspiration with trending
flavours and recipes



Retro Stars

Take it back to the future
for a nostalgia hit

Chocolate Indulgence

Irresistible treats for
affordable luxury

Make it Mini

Create menu excitement
with bite size treats



TAKE IT BACK TO THE FUTURE WITH

RETRO Stars

Retro is a trend that's hugely popular across baking and snacking categories. It's a great way to evoke childhood memories, familiar flavours and fun throwbacks with consumers who love the idea of 'new nostalgia'.

It's easy to give old-school favourites a new twist, just dial up the fun with bold colour, tall toppings and iconic treats. Perfect for limited time offers and pop-ups that will delight customers with new takes on the flavours they know and love.

Reasons to celebrate

Retro Stars are perfect for pop-up promotions on these special days:

- Mother's Day & Father's Day
- 2nd June Rocky Road Day
- 21st July Lamington Day
- Milestone Birthdays and shared celebrations

LEMON MERINGUE BERLINERS



A twist on a classic dessert, fill Berliner Donut Balls with lemon Bavarian Filling, top with meringue made with Meringue Powder prepared according to instructions, and torch until golden.

MAKE IT MINI

Create mini versions of **Retro Stars** for customers to take home – mix and match for the perfect gift or sweet indulgence.

Try:

- Mini Lamington Donut
- Rocky Road or Raspberry Coconut Muffins
- Mini Lemon Meringue Donuts

ROCKY ROAD MUFFIN



Flavour **Crème Muffin Mix** with **Chocolate Flavoured Kularome**, then add chocolate chips, chopped nuts and glacé cherries. Once baked, top with chocolate icing, marshmallows and white chocolate bits and drizzle with dark chocolate.

RASPBERRY COCONUT MUFFINS



Make this classic inspired flavour combo using **Crème Muffin Mix** topped with whipped **Mallo Sno** that's flavoured with **Raspberry Flavoured Kularome**. Drizzle with **Rasplum Filling**, then finish with coconut.

WHAT YOU NEED

AP Donut Berliner Balls

24 x 45g
50103365

Save precious prep time with AP's ready-to-finish yeast raised donut balls. Simply thaw, decorate or fill and serve.



Pinnacle Bavarian Filling

10kg
50105383

A ready to use rich, creamy flavoured filling for use in a variety of products. Ideally suited to injecting into donuts and profiteroles.



Pinnacle Mallo Sno

12.5kg
50105336

This instant marshmallow-style topping whisks easily and is a great base to add flavours. Use as a topping or filling for baked goods.





Dark Chocolate indulgence

Dark chocolate is key to baking, and has become a more expensive kitchen ingredient in recent times. However, it continues to be the ultimate in affordable luxury, and one of nature's superfoods.

With Allied Pinnacle's wide range of chocolate based products, it's easy to create irresistible yet affordable chocolate treats with lower food costs and simple preparation. Chocolate also pairs well with trending flavours like coffee, miso and salted caramel.



Reasons to celebrate

- **Mother's Day & Father's Day**
- **7th July World Chocolate Day**
- **Autumn and Winter Menus**

S'MORES CHOCOLATE DONUTS



Prepare chocolate flavoured donuts using **Deluxe Yeast Raised Donut Mix** flavoured with cocoa. Fry, cool then top with **International Chocolate Cake Icing**, cookie crumbs and whipped Mallo Sno or mini marshmallows, and torch until golden.

MAKE IT MINI

A box of mini chocolate treats is a winner and looks generous in a mix-and-match box for takeaways and gifts, or create a new revenue stream with party catering.

Try:

- Mini Hedgehog Bites
- Mini Lava Muffins
- Mini Chocolate S'mores

DECADENT LAVA MUFFIN



Add **Chocolate Flavoured Kularome** to **Crème Muffin Mix**, spoon into muffin pans and place a dollop of ganache in the centre of each one. Bake just long enough to create a firm outer muffin with a gooey chocolate surprise inside.

SALTED CARAMEL & DARK CHOCOLATE HEDGEHOG



Stir biscuit chunks and choc-chips through prepared **Complete Mudcake Mix** and bake. Spread with **International Chocolate Icing** for a glossy finish.

WHAT YOU NEED

AM Complete / All-In Mudcake Mix
10kg
50023104

A convenient 'all in' complete mix that makes moist, rich, delicious mudcakes just by adding oil and water.



Pinnacle International Chocolate Cake Icing
10kg
50105399

This ready-to-use high-quality chocolate icing is perfect for coating cakes, slices and muffins with a consistent, spreadable, and stable finish.



AM Deluxe Yeast Raised Donut Mix
15kg
50160667

A deluxe yeast raised mix, ideal for producing light and delicious donuts with excellent keeping qualities.





Make it Mini

With costs rising and customers watching their spend, mini versions of your best sellers and seasonal promotions are a clever way to offer a variety of price points, products and flavours.

A takeaway box of minis presents beautifully, is fun for customers to mix-and-match, and will be irresistible to anyone treating themselves or someone they love.

Build your signature range around your best sellers like donuts, muffins, brownies and pastries, then keep it fresh with seasonal glazes, on-trend fillings and bold toppings.



MINI SALTED CARAMEL CUSTARD TARTS



Occasions:

- **Birthday gifting**
- **Party catering**
- **Snacking Platters and on-the-go treats**

Create delicious mini tarts using **Instant Custard Mix**, dark chocolate and **Orieta Salted Caramel**. Pipe into mini tart shells, top with caramel and sprinkle with nutmeg.



MINI MOCHA WHOOPIE PIES



Make more-ish coffee and chocolate flavoured mini cakes made with **Crème Muffin Mix**, cocoa and **Espresso Flavoured Kularome**. Sandwich with a light and fluffy **Mallo Sno** marshmallow. Sweet, airy and indulgent in every bite.

MINI BAGEL SLIDER TRIO BOX



Mini NY Bagels are a perfect solution for catering and party platters and are highly versatile foundation for a wide range of fillings and toppings.

WHAT YOU NEED

AM Crème Muffin Mix

10kg
50036251

A high quality popular muffin mix made with a blend of selected ingredients to create creamy flavoured, moist cake muffins.



NY Bagels Mixed Mini

120 x 60g
50106993

Bagels Mixed Minis deliver perfectly portioned, light and chewy bites in Plain (40pcs), Sesame (40pcs) and Poppyseed (40pcs) for versatile, all-day menu creations.



AP Instant Custard Mix

15kg
50160777

High quality instant powder for creating smooth, full-flavoured custard fillings for pastries, tartlets, and vanilla slices without oven baking.





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TRENDING RECIPES

Featuring



AP RASPBERRY FLAVOURED KULAROME 1L 50105490

A highly versatile 3-in-1 liquid concentrate, that delivers a bold raspberry flavour, colour and aroma.



RETRO TREND

RASPBERRY COCONUT MUFFINS



YIELDS
14 STANDARD
34 MINI

INGREDIENTS:

- 1000g AM Crème Muffin Mix 10kg 50036251
- 420g Water
- 20g AP Raspberry Flavoured Kularome 1L 50105490
- 200g Pinnacle Mallo Sno 12.5kg 50105336
- 2g AP Raspberry Flavoured Kularome 1L 50105490
- 20g Desiccated Coconut
- 100g Pinnacle Rasplum Filling 15kg 50106378

METHOD: MUFFIN

- Place Crème Muffin Mix and water into mixing bowl. Using a paddle, blend on 1st speed for 1 minute. Scrape down bowl and beat on 2nd speed for 1 minute.
- Add 20g Raspberry Flavoured Kularome to batter and fold until mixed.
- Deposit 95g into paper lined muffin trays then bake at 180°C until baked out.

METHOD: TOPPING

- Place Mallo Sno into a microwave safe bowl or saucepan, melt until no lumps can be seen.
- Tip melted Mallo Sno into mixing bowl and whisk until firm (about 10 minutes).
- Fold in 2g of Raspberry Flavoured Kularome then pipe onto completely cooled muffins.
- Dunk into desiccated coconut, pipe Rasplum Filling swirl on top, then dunk into coconut again.

RETRO TREND

FAIRY BREAD MARSHMALLOW SLICE



YIELDS
24 STANDARD
48 MINI

INGREDIENTS:

- 65g Butter
- 50g Icing sugar
- 20g Egg
- 110g AM Plain Flour 12.5kg 50026703
- 2g Salt
- 1200g Pinnacle Mallo Sno 12.5kg 50105336
- 15g AP Raspberry Flavoured Kularome 1L 50105490
- 50g Caketops Rainbow 10kg 60106044

METHOD: PASTRY BASE

- Place butter and icing sugar in electric mixer with paddle and mix until combined.
- Add egg slowly, then add Plain Flour and salt. When dough is formed, place in fridge for 2 hours.
- Line 4 tins (5 x 8 inch) with baking paper. Roll out to 15mm thick and cut sheet into rectangles (about 60g each), place in tin and bake until golden brown, cool completely.

METHOD: TOPPING

- Place Mallo Sno into a microwave safe bowl or saucepan to melt until no lumps can be seen.
- Pour melted Mallo Sno into mixing bowl and whisk until firm (about 10 minutes).
- Fold in Raspberry Flavoured Kularome then spread over each slice, sprinkle with Rainbow Caketops and set in fridge 2 hours, then slice with hot knife.



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TRENDING RECIPES

Featuring



AP DONUT BERLINER 24 X 45G 50103365

Save precious prep time with AP's ready-to-finish yeast raised donut balls. Simply thaw, decorate or fill and serve.



RETRO TREND

LEMON MERINGUE BERLINERS



YIELDS
12 STANDARD
36 MINI

INGREDIENTS:

- 12 AP Donut Berliner 24 x 45g 50103365
- 350g Pinnacle Lemon Filling 15kg 50106377
- 250g Pinnacle Bavarian Filling 10kg 50105383
- 100g Pinnacle Meringue Powder 1kg 60105341
- 670g Water
- 800g Caster sugar
- 800g Caster sugar (additional)
- Plus Zest of lemon, to garnish

METHOD:

1. Refresh **Berliners** at 200°C for 5–6 minutes, or thaw straight from the box.
2. Combine **Lemon Filling** and **Bavarian Filling** in mixing bowl using whisk, then add to piping bag.
3. Cut a small hole in the donut using knife and pipe filling into donuts (about 50g).
4. In a mixer, combine **Meringue Powder**, water and first amount of caster sugar and mix on 1st speed for 1 minute. Then mix on 3rd speed for 8 minutes.
5. Slowly add additional caster sugar, and mix on 3rd speed for 6 minutes until smooth, fluffy and glossy.
6. Top donuts with meringue using palette knife or piping bag with star nozzle.
7. Toast meringue with blow torch or 220°C oven for 1–2 minutes. Garnish with lemon zest.



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TRENDING RECIPES

Featuring



AM COMPLETE / ALL-IN MUDCAKE MIX 50023104

A convenient 'all in' complete mix that makes moist, rich, delicious mudcakes just by adding oil and water.



CHOC INDULGENCE TREND

WAGONWHEEL MUFFINS OR SLICE



YIELDS
24 MUFFIN
24 SLICE

INGREDIENTS:

- 1000g AM Complete Mudcake Mix 10kg 50023104
- 300g Canola oil
- 425g Water
- 250g Pinnacle Rasplum Filling 15kg 50106378
- 250g Pinnacle Mallo Sno 12.5kg 50105336
- 125g AP International Icing Chocolate Cake 10kg 50105399

METHOD:

- Place **Mudcake Mix**, oil and water into mixing bowl. Using a paddle, beat on 1st speed for 1 minute. Scrape down bowl. Beat on 2nd speed for 2 minutes. Deposit 70g into lined mini loaf tins/ muffin trays.
- Fill piping bag with **Rasplum Filling**, and pipe 5–10g into slice/muffin.
- Bake at 170°C until baked out, allow to cool completely.
- Place **Mallo Sno** into a microwave safe bowl or saucepan to melt until no lumps can be seen.
- Pour melted **Mallo Sno** into mixing bowl and whisk until firm (about 10 minutes).
- Fill piping bag with **Mallo Sno** and deposit 5–10g onto baked slice/muffin.
- Pipe about 5g of **Rasplum Filling** on top and decorate with a drizzle of **International Chocolate Icing**.

CHOC INDULGENCE TREND

MISO CARAMEL DARK CHOC CUPCAKE



YIELDS
36 STANDARD
86 MINI

INGREDIENTS:

- 2000g AM Mudcake Mix Complete 10kg 50023104
- 600ml Canola Oil
- 850ml Water
- 120g White Miso Paste
- 1300g Orieta Salted Caramel 5kg 50106402
- 1500g Pinnacle Cream Cheese Topping 6kg 50105569

METHOD: CUPCAKE

- Add **Mudcake Mix**, oil and water to mixing bowl. Mix on 1st speed for 1 minute and scrape down. Mix on 2nd speed for 2 minutes.
- Deposit 95g into paper lined muffin trays then bake at 180°C for 25 minutes until cooked.

METHOD: TOPPING

- Combine white miso paste with 1000g of **Orieta Salted Caramel** then add to piping bag.
- Mix remaining 300g of the **Orieta Salted Caramel** into the **Cream Cheese Topping** and set aside.
- Once cupcakes are baked and cooled completely make a hole in the centre to pipe in 20g of the miso salted caramel filling.
- Once all cupcakes are filled use a size 7 star nozzle in the piping bag and pipe 50g of the **Salted Caramel Cream Cheese Topping** on top of the cupcakes.



ALLIED PINNACLE

TRENDING RECIPES

Featuring



**PINNACLE
MALLO SNO 12.5KG
50105336**

This instant marshmallow-style topping whisks easily and is a great base to add flavours. Use as a topping or filling for baked goods.



CHOC INDULGENCE TREND

S'MORES CHOCOLATE DONUTS



YIELDS
30 STANDARD
60 MINI

INGREDIENTS:

- 1000g AP Donut Yeast Raised Mix 10kg 50109350
- 50g Cocoa powder, sifted
- 16g Instant Dry Yeast
- 500g Water
- 1000g Pinnacle Mallo Sno 12.5kg 50105336
- 400g AP Icing Int. Chocolate Cake 10kg 50105399
- 300g Mini Marshmallows
- 100g Cookie Crumbs
- Plus Sea salt flakes, to garnish

METHOD:

1. Place **Donut Mix**, cocoa powder, yeast and water into a spiral mixer. Mix for 2 minutes on 1st speed in reverse and then on 2nd speed for 8–12 minutes or until the dough is well developed.
2. Rest the dough covered for about 10 minutes before sheeting and cutting (ideal temperature 27–29°C).
3. Cut donuts (40g each) and prove until volume has doubled (37–42°C, relative humidity 50–65%).
4. Fry donuts between 180°C to 190°C for 60 seconds each side.
5. Place **Mallo Sno** into a microwave safe bowl or saucepan to melt until no lumps can be seen.
6. Pour melted **Mallo Sno** into mixing bowl and whisk until firm (about 10 minutes).
7. Cut hole into side of donut and inject about 30g of **Mallo Sno** then dip in **Chocolate Cake Icing**. Top with mini marshmallows, cookie crumbs and sea salt and torch lightly.

CHOC INDULGENCE TREND

BLACK FOREST SCONES



YIELDS
24 STANDARD
48 MINI

INGREDIENTS:

- 440g Water
- 1000g AM Scone Mix with Buttermilk 10kg 50036268
- 20g AP Chocolate Flavoured Kularome 1L 50105497
- 250g Dark chocolate bits
- 400g Pitted Morello Cherries, drained
- 50g Flour (for dusting)
- 20g Milk
- 2000g Fresh cream, whipped
- 2000g Cherry or raspberry jam, to serve

METHOD:

1. Using a paddle, place water and **Chocolate Flavoured Kularome**, then **Scone Mix** into mixing bowl.
2. Mix on 1st speed for 3 minutes. Scrape down bowl. Then add dark chocolate bits & cherries, mix for 30 seconds on 1st speed.
3. Dust the work bench with flour then mould the dough into a ball and rest for approximately 5 minutes.
4. Re-flour the work bench then roll the dough to the desired thickness. Cut the dough with scone cutter or knife (about 80g). Place the scones on a greased or floured baking tray. Brush milk on top of scones.
5. Bake at 200°C for about 12–15 minutes for mini or about 15–20 minutes for standard.
6. Serve with fresh whipped cream and cherry or raspberry jam.



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TRENDING RECIPES

Featuring



AP INSTANT CUSTARD MIX 15KG 50160777

High quality instant powder for creating smooth, full-flavoured custard fillings for pastries, tartlets, and vanilla slices without oven baking.



MINI TREND

SALTED CARAMEL CHOCOLATE TARTS



YIELDS
18
MINIS

INGREDIENTS:

- 18 Pre-made mini pastry shells
- 150g AP Instant Custard Mix 15kg 50160777
- 450g Water
- 100g Dark chocolate
- 180g Orieta Salted Caramel 5kg 50106402
- 1-2g Nutmeg

METHOD:

1. Bake pastry shells in oven (no fan) at 180°C for 12–14 minutes until golden brown, then let cool completely.
2. Combine Instant Custard Mix with water, and whisk until smooth.
3. Melt dark chocolate and add to custard with a whisk until combined.
4. Pipe 35g chocolate custard mix into pastry shells, then pipe 10g Orieta Salted Caramel filling on top and dust with nutmeg.
5. Refrigerate for 1 hour until set.

MINI TREND

MINI VANILLA SLICE JAM DONUTS



YIELDS
12
MINIS

INGREDIENTS:

- 12 Donut Yeast Raised Jam Mini Frozen x 60 50110659
- 500g Pinnacle Bavarian Filling 10kg 50105383
- 144g AP Icing International Chocolate Cake 10kg 50105399
- 12g AP Icing International Vanilla 10kg 50160930

METHOD:

1. Thaw Mini Jam Donuts covered so they don't dry out. Place Bavarian filling in a piping bag and pipe into donuts.
2. In a small bowl heat up the International Chocolate Icing in 10–20 second bursts until it resembles a ganache consistency.
3. In another small bowl warm up International Vanilla Icing in 10–20 second bursts, place in a piping bag.
4. Dip the donut into the chocolate icing. Pipe vanilla stripes across the surface then using a skewer rake across the chocolate stripes in alternating directions to create a chevron pattern.
5. Allow to set and then serve.



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TRENDING RECIPES

Featuring



AM CRÈME MUFFIN MIX 10KG 50036251

A high quality popular muffin mix made with a blend of selected ingredients to create creamy flavoured, moist cake muffins.



MINI TREND

MINI MOCHA WHOOPIE PIES



YIELDS
15 STANDARD
36 MINI

INGREDIENTS:

- 480g Water
- 1000g AM Crème Muffin Mix 10kg 50036251
- 100g Cocoa, sifted
- 20g AP Espresso Flavoured Kularome 1L 50170556
- 200g Pinnacle Mallo Sno 12.5kg 50105336
- 50g Icing Sugar

METHOD:

1. Place water, Crème Muffin Mix and cocoa into mixing bowl. Using a paddle blend on 1st speed for 1 minute. Scrape down, then beat on 2nd speed for 1 minute.
2. Add Espresso Flavoured Kularome and fold through.
3. Line baking trays with baking paper and deposit 20g balls of mix using a small cookie scoop, leaving about 2 inches between each. Bake at 170°C for 10–13 minutes or until baked out. Allow to cool completely.
4. Place Mallo Sno into a microwave safe bowl or saucepan, melt until no lumps can be seen.
5. Tip melted Mallo Sno into mixing bowl and whisk on high speed until firm (about 10 minutes). Make sure the mix is completely cooled before adding to piping bag. Rest for 10 minutes.
6. Take 2 baked whoopies and pipe about 5g of Mallo Sno onto one whoopie, letting it rest for a few minutes to become slightly firm before joining the second whoopie. Finish with a dusting of icing sugar.



ALLIED PINNACLE

Be Inspired

ALLIED PINNACLE HAS ALL YOU NEED TO MAKE ANY OF THE EXCITING **MINI, RETRO STAR** OR **CHOCOLATE INDULGENCE** RECIPES, AND MORE!

TRY SOME OF THESE DELICIOUS INGREDIENTS LISTED HERE.

CATEGORY	CODE	SKU
Bagels	50106993	NY Bagels Mixed Mini 120 x 60g
Fillings & Toppings	50106402	Orieta Salted Caramel 5kg
	50105569	AP Topping Cream Cheese 6kg
	50109370	Pinnacle Banana Filling 12kg
	50106377	Pinnacle Lemon Filling 15kg
	50105383	Pinnacle Bavarian Filling 10kg
	50106378	Pinnacle Rasplum Filling 15kg
	50105336	Pinnacle Mallo Sno 12.5kg
	60105341	Pinnacle Meringue Powder 1kg
	60105677	Coconut Desiccated Fine 11.34kg
Flavours	60106044	Caketops Rainbow 10kg
	50170556	AP Espresso Flavoured Kularome 1L
	50105490	AP Raspberry Flavoured Kularome 1L
	50105497	AP Chocolate Flavoured Kularome 1L
Flour	50026703	AM Plain Flour 12.5kg

CATEGORY	CODE	SKU
Fondant & Icing	50105409	Pinnacle Fondant White Extra Soft 15kg
	50105319	Pinnacle Fondant White Soft 15kg
	50105399	AP Icing International Chocolate Cake 10kg
	50160930	AP Icing International Vanilla 10kg
	50105318	Pinnacle Fondant White Standard 15kg
	50105517	Pinnacle Fondant Chocolate Extra Soft 15kg
Frozen Cookie	50161367	CDC Cookie M&M 30g, 8.06kg
	50106589	Cookie ANZAC UB FRZ 30g, 2.8kg
Frozen Donuts	50106496	Pinnacle Donut Deluxe Ring 32 x 40g
	50106452	Pinnacle Donut Long John 32 x 50g
	50110659	Donut Yeast Raised Jam Mini Frozen x 60
	50103365	AP Donut Berliner 24 x 45g
	50161005	Donut Cake Blank x 84
	50106539	Pinnacle Fruit Scone 75g x 90, 6.75kg
Frozen Pastry	50112021	Danish Square 120 x 100g
	50106540	Pinnacle Scone with Buttermilk 75g x 90, 6.75kg

CATEGORY	CODE	SKU
Mini Frozen Pastries	50170389	Croissant Butter Mini x 152
	50170390	Pain Au Choc Mini x 140
	50160516	Cheese & Garlic Swirl 30 x 90g
	50103619	AM Donut Berliner Apple & Raspberry 24 x 69g
	Sweet Bakery Mix - Cake	50023104
	50103908	AP Cake Mix Mudcake 15kg
Sweet Bakery Mix - Custard	50027607	AM Custard Mix No Bake 10kg
	50160777	AP Custard Mix Instant 15kg
Sweet Bakery Mix - Donut	50160667	AM Donut Mix Deluxe Yeast Raised 15kg
	50036233	AM Donut Mix Cake Donut 10kg
	50109350	AP Donut Yeast Raised Mix 10kg
Sweet Bakery Mix - Muffin	50036251	AM Crème Muffin Mix 10kg
	50036332	AM Muffin Mix 10kg
	50103902	AP Muffin Mix Crème 15kg
Sweet Bakery Mix - Scone	50036268	AM Scone Mix with Buttermilk 10kg



ALLIED PINNACLE



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SERVICE TEAM**

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