



ALLIED PINNACLE

season TRENDS

Edition 3

Your seasonal menu
inspiration with
trending flavours
and recipes



Crowd Favourites

Hand-held heroes perfect
for game day

Pinsa & Pizza

A great pizza is always an
easy sell

Classic Comforts

Comforting dishes for cooler
weather occasions



ALLIED PINNACLE

Whether it's game day, functions and events, or a busy service, you can rely on the hand-held heroes of winter trade – hot pies, sausage rolls and savoury pastries.

You'll be ready to feed a crowd with these easy and versatile ideas that also tap into your customers' appetite for globally trending flavours. Use them for platters, parties, snacks and bar menus, as well as takeaway boxes and catering.

Reasons to celebrate

- Footy/Sporting finals
- Father's Day 6 Sept
- RUOK Day 10 September
- Oktoberfest Sept-Oct

CROWD Favourites

KOREAN BEEF & MISO MASH PIE



Korean flavours are having a moment, and this pie combines the gentle heat of gochujang with a classic mince beef filling, topped with a piped golden miso mash crown and baked off in a Ready Bake Savoury Pie Shell. Easy to create a new crowd favourite with no pastry bench work needed.

CHEESEBURGER PIES



The cheeseburger never goes out of style, and this pie proves why — seasoned beef mince with ketchup, mustard, dill pickle and melted cheddar all loaded into a Ready Bake Savoury Pie Shell and sealed under a golden puff lid, because some flavour combinations just belong in a pie!

DANISH BLUEBERRY BRUNCH TRAY



Bake a mixture of Pinnacle Lace Danishes including Blueberry, Custard and Apricot. Combine AP Fondant White Extra soft with AP Blueberry filling and a little hot water, then drizzle topping over baked pastries. Finish with toasted flaked almonds or fresh blueberries and serve on a platter.

WHAT YOU NEED

AM Meat Pie Premix

10kg
50027622

A savoury, meat pie-flavoured dry blend that delivers a rich, smooth gravy every time — just add to your pie filling for consistent flavour and the perfect set, batch after batch.



Ready Bake Pastry Shell Savoury Pie Bottom

180x102mm
60160956

A ready to bake savoury Pie Shell. Simply add your fillings and top with a Pastry Puff Pie Top or creamy mashed potato and bake until golden brown.



AP Premix Potato Mash

10kg MB
50160468

A dry premix potato blend made with quality ingredients that whips up into a smooth, creamy potato mash with just the addition of water. Delivers a consistent texture and taste ideal for baking, meat pie toppings and fillings.





ALLIED PINNACLE

Pinsa & Pizza

Everyone loves a pizza, and now diners are also embracing pinsa – the Roman-style, oval-shaped flatbread.

This lighter, crispier alternative to traditional pizza is easy to prepare, and has just as many options for delicious toppings.

Reasons to celebrate

- Game day
- Pub Trivia/Shared Platters
- Cheese Pizza Day 5 Sept
- Pepperoni Pizza Day 20 Sept



FIG & PROSCIUTTO PINSA WITH HOT HONEY



Make a lighter pizza dough using a mixture of four parts Pizza Flour to one part Rice Flour. Stretch into a thin oval shape and scatter with shredded mozzarella. Bake until golden and crispy with bubbling cheese, then top with sliced figs and prosciutto slices. Drizzle with honey infused with chilli and top with fresh basil and thyme leaves.

PINSA BIANCA



Top prepared pinza dough made with a blend of Pizza Flour and Perfection flour with finely sliced potatoes, rosemary, olive oil and sea salt. Bake until golden and top with grated Parmesan or optional truffle oil for an aromatic touch.

DEEP PAN PEPPERONI & CHILLI PIZZA



A crowd favourite indulgent deep pan pizza topped with pepperoni and a kick of chilli. Simply prepare a thick pillowy pizza base using AM Pizza Mix Deep Pan and load with stretchy mozzarella and crisp-edged pepperoni cups and a sprinkle of hot chilli.

WHAT YOU NEED

AM Pizza Flour

12.5kg
50100201

A high quality flour perfect for the preparation of pizzas.



AM Pizza Mix Deep Pan

12.5kg MB
50026698

A blend of selected ingredients to help create classic deep pan style pizzas - light and fluffy with a crispy golden base.



AM Flour Perfection

12.5kg
50026732

A high quality all purpose baker's flour made from premium Australian wheat offering reliable strength and balanced protein levels





ALLIED PINNACLE

Classic Comforts

There's nothing more comforting in winter than a warm cake, pancake or pudding with cream or custard.

Use your dessert and cake menus to boost average spend per diner for lunch, dinner or between meals to sweeten up your bottom line. Try these satisfying ideas for treats at any time of day.

Occasions:

- Bastille Day 14 July
- International Self Care Day 24 July
- Senior Citizens Day 21 August



STICKY DATE PUDDING WITH CARAMEL FILLING



Spoon AP Caramel Filling into individual pudding bowls and top with AM Sticky Date Cake Mix batter. Bake low and slow for a moist and luscious pudding.

MAPLE BUTTER PANCAKES



Flavour AM Buttermilk Pancake Mix with cinnamon and serve with a sauce made with melted butter and maple syrup and a hint of flaked salt.

BROWN BUTTER SPICED APPLE CAKE



Prepare 2 cakes using AM Cake Mix Super Sponge and layer with apple spiced compote made with AP Filling Caramel and top brown butter cream. Garnish with additional cream and sprinkle with cinnamon and dried apple slices.

WHAT YOU NEED

AM Cake Mix Super Sponge

10kg MB
50036352

A blend of quality ingredients to create a classic light sponge.



AM Buttermilk Pancake Mix

10kg MB
50027586

A delicious blend of ingredients to create light and fluffy pancakes with a hint of buttermilk.



AM Sticky Date Pudding Mix

10kg MB
50036341

A high quality cake mix to create decadent sticky date puddings, cakes and desserts.





ALLIED PINNACLE

TRENDING RECIPES

Featuring



DANISH LATTICE MIXED RTB 50110073

A range of indulgent, artisan-style Danish pastries with buttery, delicate layers, filled with a mixture of rich fruit and sweet fillings. Mixed Box includes 4 flavours (14 each) of Apple, Blueberry, Apricot and Custard Danish. Simply bake to release the delicious aroma and a crisp pastry crust.



CROWD FAVOURITES

DANISH BRUNCH TRAY WITH BLUEBERRY DRIZZLE



YIELDS
56

INGREDIENTS:

Stage 1	Danish
14 pcs	Danish Lace Blueberry RTP 36×130G 50106550
14 pcs	Danish Lace Custard 36×130G 50106551
14 pcs	Danish Lace Apricot 36×130G 50106549
14 pcs	Danish Lace Apple & Sultana 36×130G 50106548
Or:	Danish Lattice Mixed RTB 56×130G 50110073
1 carton	
Stage 2	Topping
400g	AP Fondant White Extra Soft 15Kg 50105409
80g	AP Filling Blueberry 15Kg 50106380
30ml	Hot water to loosen
100g	Fresh blueberries
200g	Flaked almonds, toasted

METHOD:

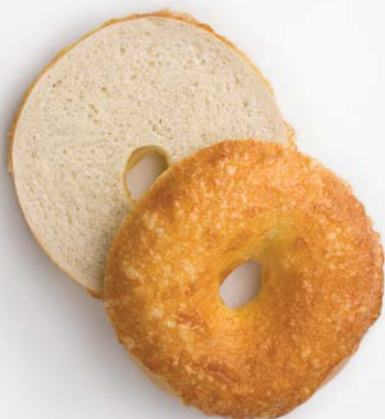
1. Stage 1 – Danish: Bake all **Danish** varieties from frozen at 175°C for 12–15min until deep golden. Do not underbake – pale pastry will not hold glaze well.
2. Cool on racks for 15–20min until just warm (not hot – fondant slides off hot pastry).
3. Stage 2 – Topping: warm **AP Fondant White Extra Soft** gently with hot water until loose and pourable. Stir in **AP Filling Blueberry** until combined.
4. Transfer fondant to a piping bag or squeeze bottle. Drizzle in a loose zigzag over each Danish, covering generously.
5. Immediately scatter fresh blueberries and toasted flaked almonds across the glazed Danish before fondant sets.
6. Allow fondant to set fully (approx. 10min at room temperature). Do not refrigerate – condensation will spot the glaze. Serve.



ALLIED PINNACLE

TRENDING RECIPES

Featuring



16 NYB BAGEL CHEESE BAKED (120G EACH) 50110766

A New York-style bagel topped with cheese for a delicious savoury taste and golden top. Simply warm, bake or toast to enhance the golden crust.



CROWD FAVOURITES

SAUSAGE, EGG AND CHEESE BREAKFAST BAGEL



YIELDS
16

INGREDIENTS:

Stage 1 Sausage
1.6kg Pork Mince (90:10 ratio)
480g **AP Premix Sausage Roll Mix 60105525**
180ml Cold Water

Stage 2 Bagel Sauce
480ml Mayonnaise
60ml American Yellow Mustard
30ml Lemon Juice
30ml Worcestershire Sauce
3g Dried dill
Salt and Pepper to Taste

Stage 3 Assembly
16 **NYB Bagel Cheese Baked (120g each) 50110766**
16 Eggs, Fried
16 Slices American / Tasty Cheese

METHOD:

1. Stage 1 – Sausage: Combine pork mince, **AP Premix Sausage Roll Mix** and water in a large mixer until combined. Divide into 16 equal portions (130g each), shape into round patties approximately 10cm in diameter. Place on a lined tray and refrigerate until firm (10mins+).
2. Heat oil in a flat grill and cook patties until golden brown and cooked through (72°C internal temperature). Hold in a low oven at 60°C.
3. Stage 2 – Bagel Sauce: Combine mayonnaise, mustard, lemon juice, Worcestershire Sauce, dill and season to taste.
4. **Toast NY Bagels** and butter or toast cut side down on a flat grill until golden and caramelised.
5. Stage 3 – Assembly: place bagel sauce on both sides of toasted bagel, top with sausage patty, fried egg then cheese.
6. Cap with bagel top, and wrap in foil for service or serve immediately.



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TRENDING RECIPES

Featuring



GOURMET ROLL SPINACH & RICOTTA 50×200G 50106617

A golden, flaky wholemeal puff pastry roll generously filled with seasoned spinach and creamy ricotta, topped with Parmesan and breadcrumbs for a crisp finish.



ALLIED PINNACLE

TRENDING RECIPES

Featuring



AM MEAT PIE PREMIX 10KG 50027622

A savoury, meat pie-flavoured dry blend that delivers a rich, smooth gravy every time — just add to your pie filling for consistent flavour and the perfect set, batch after batch.



CROWD FAVOURITES

GOURMET ROLL PLATTER WITH DIPPING SAUCES



INGREDIENTS:

Stage 1 Rolls Per Platter

- 8 pcs Gourmet Roll Italian 50×200G 50106616
- 8 pcs Gourmet Roll Spinach & Ricotta 50×200G 50106617
- 8 pcs Gourmet Roll Vegetable 50×200G 50106615

Stage 2 Dipping Sauces

- 300g Tomato relish (for Italian)
- 300g Garlic aioli (for Spinach & Ricotta)
- 300g Sweet chilli sauce (for Vegetable)
- 5g Fresh herbs — chives, dill, flat-leaf parsley to garnish

METHOD:

1. Stage 1 – Rolls: Bake all **Gourmet Rolls** from frozen at 185°C for 20–22min. Italian rolls: confirm internal temp 75°C before removing.
2. Rest rolls 5min on a rack. Using a sharp serrated knife, cut each roll into 3 pieces (approx 65g each).
3. Pour each sauce into a small ramekin and garnish with a sprig of fresh herbs.
4. Arrange cut rolls in three distinct groupings on a large board or tray — keep varieties separated for easy identification.
5. Scatter fresh herb garnish across the board for visual contrast.

CHEESE BURGER PIE



YIELDS
50

INGREDIENTS:

Stage 1 Pastry

50 pieces **Ready Bake Pastry Puff Pie Top 180x120mm 60160954**

50 pieces **Ready Bake Pastry Shell Savoury Pie Bottom 180x102mm 60160956**

Stage 2 Filling

60ml Oil
600g Brown onion, finely diced
40g Garlic, minced
8kg Minced beef (90/10 ratio)
200g Tomato ketchup
80g American yellow mustard
100ml Worcestershire sauce
10l Water
1.6kg **AM Meat Pie Premix 50027622**, mixed into a slurry with 2.08L cold water
Salt and pepper to taste

Stage 3 Toppings

1.2kg Tasty cheddar, coarsely grated
250g Dill pickles (gherkins), drained and finely diced
200g Whole eggs beaten with 0.050L milk — egg wash
30g Sesame seeds (to finish pie lids)

METHOD:

1. Stage 1 – Pastry: Prepare **Ready Bake Pastry Shells**.
2. Stage 2 – Filling: heat oil and cook diced onion and garlic in a heavy-based pan over medium heat until soft and translucent, 5–6min. Add beef mince, tomato ketchup, mustard, Worcestershire and stir to combine. Add water and bring to the boil. Combine **AM Meat Pie Premix** that has been made into a slurry with additional water into the meat mixture. Return to the boil and simmer for at least 10 minutes until thickened. Season to taste then allow to cool.
3. Stage 3 – Toppings: Deposit 120g cold beef filling into each **Ready Bake Pastry Shell Savoury Pie Bottom** base. Scatter 10g diced dill pickles and 20g grated cheddar on top of each filling.
4. Lay **Ready Bake Pastry Puff Pie Top** pastry lid over each pie. Press edges firmly to seal against the base. Trim excess pastry and crimp or press edges with a fork.
5. Brush lid generously with egg wash. Sprinkle with sesame seeds. Score a small cross vent in the centre of each lid. Rest assembled pies in the fridge 15min before baking.
6. Bake at 210°C for 25–30 min until puff lid is risen, blistered and deep golden. Confirm internal filling temperature reaches 75°C. Rest on rack 5 min before unmoulding.

KOREAN BEEF & MISO MASH PIE



YIELDS
50

INGREDIENTS:

Stage 1 Pastry

50 pieces **Ready Bake Pastry Shell Savoury Pie Bottom 180x102mm 60160956**

Stage 2 Filling

8kg Minced Beef (90/10 ratio)
10L Water
1.6kg **AM Meat Pie Premix 50027622**, mixed into a slurry with in 2.08L cold water
300g Gochujang (Korean chilli paste — mild or hot)
80ml Soy sauce (low sodium)
60ml Sesame oil
40g Fresh ginger, finely grated
30g Garlic, minced
20g Brown sugar
20ml Rice wine vinegar
Salt and pepper, to taste

Stage 3 Topping

1.2kg **AP Premix Potato Mash 10kg MB 50160468**
4.5L Hot water 80°C
200g Unsalted butter
60g White miso paste (stirred into warm mash)
40g Sesame seeds, toasted (scatter over mash)

METHOD:

1. Stage 1 – Pastry: Prepare **Ready Bake Pastry Shells**.
2. Stage 2 – Filling: bring beef and water to the boil. Combine **AM Meat Pie Premix** that has been made into a slurry with additional water into the meat mixture. Add Gochujang, soy sauce, sesame oil, ginger, garlic, brown sugar and rice wine vinegar. Return to the boil and simmer for at least 10 minutes until thickened. Season to taste then allow to cool.
3. Deposit 120g cold beef filling into each lined pie base. Scatter 10g diced dill pickles and 20g grated cheddar on top of each filling.
4. Stage 3 – Topping: using a paddle place hot water and butter into a bowl then add **AP Premix Potato Mash**. Mix on 1st speed for 1 minute, scrape down then mix on 2nd speed for 2–3 minutes. While warm, whisk in white miso paste until fully incorporated and silky. Allow to cool for 35–40 minutes, then load into a piping bag fitted with a large star nozzle (1.5cm).
5. Pipe whipped miso mash in a generous spiral or rosette into each open pie shell, rising 3–4cm above the pastry rim. Brush piped mash surface lightly with melted butter.
6. Bake at 210°C for 22–26 minutes or until internal temperature reaches 75°C. Finish 2–3 minutes under a salamander or grill for extra caramelised colour. Rest 3 minutes.
7. Garnish each pie immediately with toasted sesame seeds.



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TRENDING RECIPES

Featuring



AM PIZZA FLOUR
12.5KG
50100201

A high quality flour perfect for the preparation of pizzas.



PINZA & PIZZA

PINSA ROAST TOMATO, CHEESE & BASIL OIL



INGREDIENTS:

Stage 1 Dough

- 4kg **AM Pizza Flour 12.5kg 50100201**
- 500g **AM Flour Perfection 12.5kg 50026732**
- 90g Fine salt
- 10g **Yeast Instant Dry Rekord 1125 20x500G 60049635**
- 3.5l Ice-cold water (70% hydration, variable)
- 150ml Extra virgin olive oil

Stage 2 Topping

- 1kg Cherry tomatoes, halved and slow-roasted with olive oil, garlic and salt
- 1.2kg Grated Cheese (eg Mozzarella, tasty, Parmesan)
- 80ml Basil oil (blended basil, olive oil, pinch salt)
- 100ml Balsamic vinegar

METHOD:

1. Stage 1 – Dough: Mix **AM Pizza Flour** and **AM Flour Perfection** Flour with salt in spiral mixer on 1st speed 1min. Add **Yeast** and ice-cold water gradually — mix 2nd speed 10–12min. Dough will be very wet and sticky.
2. Drizzle in olive oil with mixer running. Mix 2min further until dough pulls cleanly from the bowl. Cover and cold-ferment in the fridge for 24–48hrs.
3. Remove dough from fridge. With well-oiled hands, gently portion into 10 × 450g pieces. Shape by stretching into ovals approximately 30 × 18cm on oiled baking paper. Do not use a rolling pin.
4. Rest shaped pinza at room temperature 45–60min until lightly puffed. Dimple the surface gently with fingertips. Drizzle with olive oil.
5. Bake plain (no toppings yet) at 260°C for 8min until pale gold and crisp underneath. The base should blister and bubble.
6. Stage 2 – Topping: scatter roasted cherry tomatoes across each base (100g per pinza), mozzarella (120g). Return to oven 4–6min until tomatoes are caramelised and cheese is golden brown
7. Drizzle basil oil. Serve whole, or cut into 5 portions. Holds well cold 4-6 hours.

YIELDS
50

PINSA BIANCA – POTATO, ROSEMARY AND TRUFFLE OIL



YIELDS
50

INGREDIENTS:

Stage 1 Dough

4kg	AM Pizza Flour 12.5kg 50100201
500g	AM Flour Perfection 12.5kg 50026732
90g	Fine salt
10g	Yeast Instant Dry Rekord 1125 20x500G 60049635
3.5l	Ice-cold water (70% hydration, variable)
150ml	Extra virgin olive oil

Stage 2 Topping

1.5kg	Desiree potatoes, very thinly sliced (2mm) on a mandoline
40g	Fresh rosemary, leaves stripped
25g	Flaked sea salt
80ml	Extra virgin olive oil (for potato and base)
50ml	Truffle oil (optional)
150g	Parmesan or pecorino, finely grated (post-bake)

METHOD:

1. Stage 1 – Dough: Mix **AM Pizza Flour** and **AM Flour Perfection Flour** with salt in spiral mixer on 1st speed 1min. Add **Yeast** and ice-cold water gradually – mix 2nd speed 10–12min. Dough will be very wet and sticky.
2. Drizzle in olive oil with mixer running. Mix 2min further until dough pulls cleanly from the bowl. Cover and cold-ferment in the fridge for 24–48hrs.
3. Remove dough from fridge. With well-oiled hands, gently portion into 10 × 450g pieces. Shape by stretching into ovals approximately 30 × 18cm on oiled baking paper. Do not use a rolling pin.
4. Rest shaped pinza at room temperature 45–60min until lightly puffed. Dimple the surface gently with fingertips. Drizzle with olive oil.
5. Stage 2 – Topping: Slice potatoes to 2mm using a mandoline, toss with olive oil, pinch salt and half the rosemary. Lay potato slices overlapping in concentric rows (approximately 150g potato per pinza). Press remaining rosemary, sprinkle with salt and drizzle with olive oil.
6. Bake at 260°C for 8min until pale gold and crisp and potato is cooked. The base and edges should blister and bubble.
7. Remove from oven and drizzle with truffle oil, and top with Parmesan. Cool 3min and cut each pinza into 5 portions.

DEEP PAN PEPPERONI & CHILLI PIZZA



YIELDS
50

INGREDIENTS:

Stage 1 Dough

5kg	AM Pizza Mix Deep Pan 12.5kg MB 50026698
40g	Yeast Instant Dry Rekord 1125 20x500G 60049635
3l	Water (tepid)
100ml	Canola oil, plus extra for tins

Stage 2 Topping

1.8kg	Tomato passata, seasoned with garlic and oregano
2.5kg	Shredded mozzarella
1.2kg	Pepperoni slices
20g	Dried chilli flakes

METHOD:

1. Stage 1 – Dough: Combine **AM Pizza Mix Deep Pan** and **Yeast** in spiral mixer. Add tepid water and oil. Mix 1st speed 3min, then 2nd speed 8min until soft and well developed. Dough temp 27–29°C. Rest covered 15min, then divide into 10 × 800g pieces.
2. Generously oil ten deep 400 × 300mm pans. Press each dough piece to fill the pan, pushing into corners. Rest uncovered 20min until slightly puffy.
3. Spread 180g seasoned tomato passata per pan, leaving a 1.5cm border. Top generously with 250g mozzarella.
4. Lay pepperoni slices in a single overlapping layer across the full surface – 120g per pan. Scatter chilli flakes if using.
5. Bake at 220°C for 20–24min until base is deep golden underneath, cheese is bubbling and pepperoni edges are crisp and cupped.
6. Rest in pan 5min. Run a palette knife around edges, turn out and cut each pan into 5 thick rectangular portions.



ALLIED PINNACLE

TRENDING RECIPES

Featuring



AM CAKE MIX SUPER SPONGE 10KG MB 50036352

A blend of quality ingredients to create a classic light sponge.



CLASSIC COMFORTS

BROWN BUTTER SPICED APPLE CAKE



YIELDS
46

INGREDIENTS:

Stage 1 Cake
3kg **AM Cake Mix Super Sponge 10kg MB 50036352**
1.2L Water
600g Whole eggs (approximately 12)
300g canola oil

Stage 2 Compote
2kg Granny Smith apples, peeled and diced 1cm
200g **AP Filling Caramel 5kg 50106374**
12g **Spice Mixed 1Kg 60105661**

Stage 3 Brown Butter Cream
1.5kg Thickened cream
200g Unsalted butter, browned and cooled
Cinnamon and dried apple slices to garnish

Stage 4 Garnish
1kg **AP Filling Caramel 5kg 50106374**
1kg **AP Fondant White Extra Soft 15Kg 50105409** (warmed)

Cinnamon and dried apple slices, to garnish.

METHOD:

1. Preheat oven to 170°C fan. Grease and line twelve 20cm round tins.
2. Stage 1 – Cake: Paddle **AM Cake Mix Super Sponge**, eggs, water and oil on 1st speed 1min, scrape down, then 2nd speed 3min.
3. Deposit 600g per tin. Bake 30–35min until springy. Cool fully on racks.
4. Stage 2 – Compote: cook apples, **AP Filling Caramel** and **Spice Mix** over medium heat 10–12min until soft and syrupy. Cool completely.
5. Stage 3 – Brown butter cream: whip cream to soft peaks, then whisk in cooled browned butter. Refrigerate until needed.
6. Assemble: spread cream and compote on first layer, sandwich with second layer and top with remaining cream.
7. Stage 4 – Garnish: Top with remaining cream then drizzle with alternating lines of **AP Filling Caramel**, **AP Fondant White Extra Soft** (warmed to 35°C) and garnish with apple slices and cinnamon sticks. Refrigerate then cut each cake into 8 slices.

CHOCOLATE SELF SAUCING PUDDING CUPS



YIELDS
60

INGREDIENTS:

Stage 1	Cake
3kg	AM Cake Mix Super Sponge Choc 10kg MB 50036239
1.2L	Milk (warm)
480g	Unsalted butter, melted
360g	Whole eggs (approx 7)
Stage 2	Sauce
600g	Dark Brown Sugar
100ml	Pinnacle Kularome Chocolate 1L 50105497
1.8l	Boiling water

METHOD:

1. Preheat oven to 180°C. Grease 60 × 200ml ramekins and place on lined trays.
2. Stage 1 – Cake: Paddle **AM Cake Mix Super Sponge Choc**, warm milk, melted butter and eggs – 1st speed 1min, scrape down, 2nd speed 3min.
3. Deposit 80g batter into each ramekin (approx. half full).
4. Stage 2 – Sauce: Mix brown sugar, **Pinnacle Chocolate Kularome** and boiling water and pour 30ml of mixture over the back of a spoon onto each cup. Do not stir.
5. Bake 18–22min. Top should be set; base should wobble slightly when shaken.
6. Rest 5min. Dust with icing sugar and serve warm with cream or ice cream.
7. To reheat: cover with foil and warm at 160°C for 6–8min.





ALLIED PINNACLE

TRENDING RECIPES

Featuring



**AM CAKE MIX STICKY
DATE PUDDING
10KG MB
50036341**

A high quality cake mix to create decadent sticky date puddings, cakes and desserts.



CLASSIC COMFORTS

STICKY DATE & TOFFEE SAUCE LOAF CAKE



YIELDS
50

INGREDIENTS:

Stage 1	Dates
1.2l	Boiling water
20g	Bicarbonate of soda
900g	Medjool dates, pitted and chopped
Stage 2	Cake
3kg	AM Sticky Date Pudding 10kg MB 50036341
600g	Whole eggs (approx. 12), beaten
300ml	Canola oil
Stage 3	Sauce
2kg	AP Filling Caramel 5kg 50106374
800g	Thickened cream
400g	Unsalted butter, cubed

METHOD:

1. Stage 1 – Dates: Stir bicarb into boiling water, then add dates. Soak 20min, mash to a rough paste. Cool to room temperature.
2. Preheat oven to 165°C fan. Grease and line 50 × 150ml mini loaf tins or muffin tins.
3. Stage 2 – Cake: Paddle **AM Sticky Date Pudding Mix**, eggs and oil – 1st speed 1min, scrape down. Fold in cooled date paste 30sec on 1st speed.
4. Deposit 110g per tin. Bake 35min until a skewer comes out with just a few moist crumbs.
5. Stage 3 – Sauce: **AP Filling Caramel**, cream and butter in a saucepan. Stir over medium heat until dissolved, simmer 4–5min. Remove from heat.
6. While warm in tins, skewer multiple holes over each cake. Spoon 30g toffee sauce over each and soak 5min before unmoulding.
7. Turn out base-side up. Spoon 30g more toffee sauce over each for a glossy glaze and serve.



ALLIED PINNACLE

TRENDING RECIPES

Featuring



**AM PANCAKE
BUTTERMILK
10KG MB
50027586**

A delicious blend of ingredients to create light and fluffy pancakes with a hint of buttermilk.



CLASSIC COMFORTS

CINNAMON BUTTERMILK HOTCAKE STACK



YIELDS
22

INGREDIENTS:

Stage 1 Sauce

- 1kg Unsalted butter, softened
- 600g Pure maple syrup
- 5g Flaked salt

Stage 2 Batter

- 500g Whole eggs (approx. 10), beaten
- 5.5l Full-cream milk
- 5kg **AM Pancake Buttermilk 10kg MB 50027586**
- 18g Ground cinnamon

METHOD:

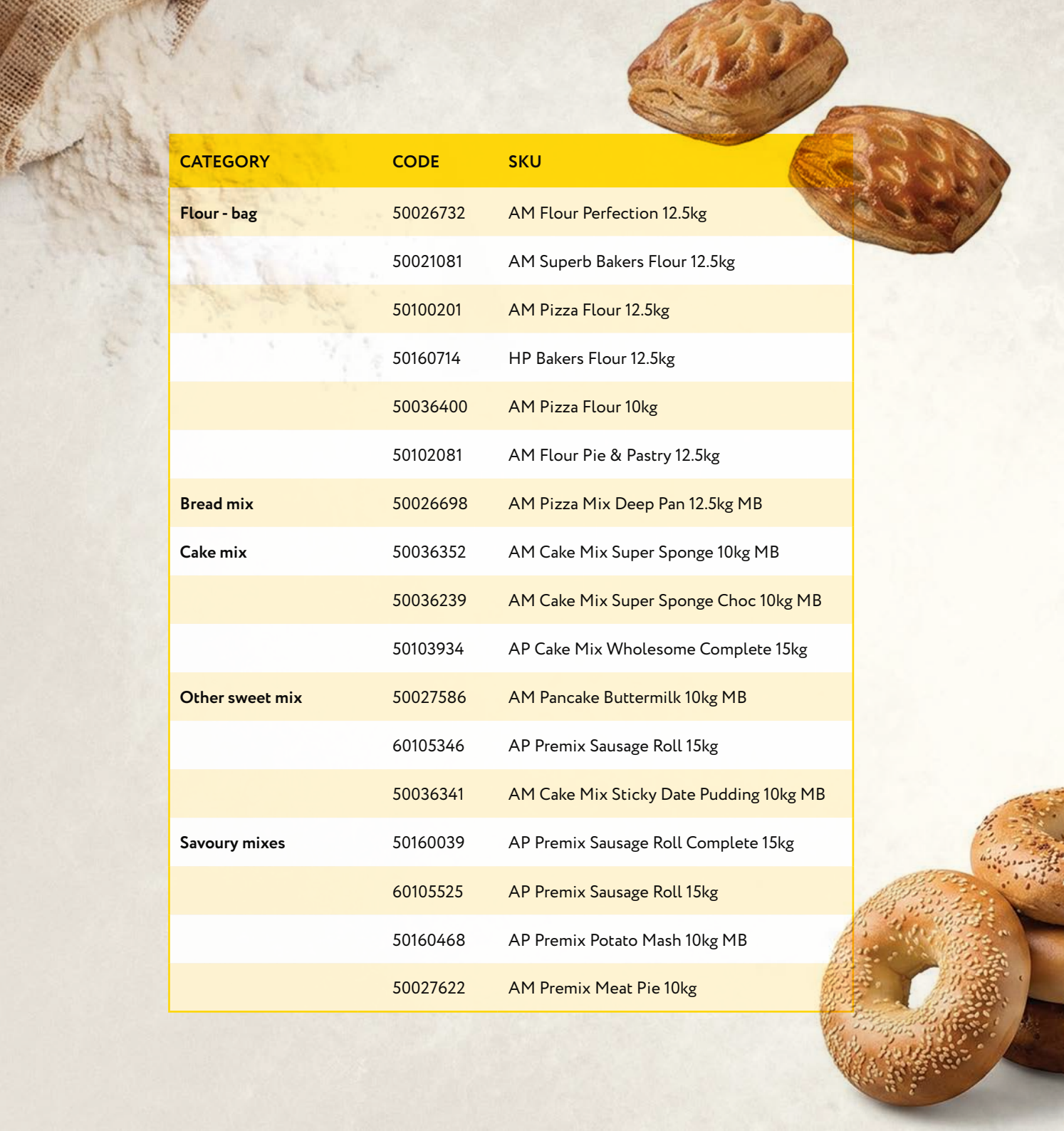
1. Stage 1 – Sauce: whisk butter until fluffy. Stream in maple syrup and salt. Transfer to squeeze bottles and hold at 38–42°C for service.
2. Stage 2 – Batter: Combine eggs and milk. Pour into bowl with **AM Pancake Buttermilk Mix** and cinnamon. Paddle 1st speed 60sec. Do not overmix – small lumps are fine. Rest 5min.
3. Heat griddle to 170–180°C. Brush lightly with clarified butter.
4. Ladle 120ml batter per hotcake. Cook until bubbles break on the surface and edges are set – approx. 2–2.5min.
5. Flip once. Cook 1.5–2min until golden. Centre should spring back when pressed.
6. Hold cooked hotcakes in a single layer at 60°C. Do not stack until service.
7. Serve: stack 3 per portion, drizzle with maple butter, dust with icing sugar and cinnamon.
8. Batter keeps refrigerated up to 6hrs – stir gently before use. Yield: 22 × 3-stack portions.



ALLIED PINNACLE

*Be
Inspired*

ALLIED PINNACLE HAS ALL YOU
NEED TO MAKE ANY OF THE
EXCITING **CROWD FAVOURITES,**
PINSA & PIZZA OR **CLASSIC**
COMFORT RECIPES, AND MORE!
TRY SOME OF THESE DELICIOUS
INGREDIENTS LISTED HERE.



CATEGORY	CODE	SKU
Flour - bag	50026732	AM Flour Perfection 12.5kg
	50021081	AM Superb Bakers Flour 12.5kg
	50100201	AM Pizza Flour 12.5kg
	50160714	HP Bakers Flour 12.5kg
	50036400	AM Pizza Flour 10kg
	50102081	AM Flour Pie & Pastry 12.5kg
Bread mix	50026698	AM Pizza Mix Deep Pan 12.5kg MB
Cake mix	50036352	AM Cake Mix Super Sponge 10kg MB
	50036239	AM Cake Mix Super Sponge Choc 10kg MB
	50103934	AP Cake Mix Wholesome Complete 15kg
Other sweet mix	50027586	AM Pancake Buttermilk 10kg MB
	60105346	AP Premix Sausage Roll 15kg
	50036341	AM Cake Mix Sticky Date Pudding 10kg MB
Savoury mixes	50160039	AP Premix Sausage Roll Complete 15kg
	60105525	AP Premix Sausage Roll 15kg
	50160468	AP Premix Potato Mash 10kg MB
	50027622	AM Premix Meat Pie 10kg



CATEGORY	CODE	SKU
Savoury mixes	50160764	AP Mix Meat Pie 15kg
	50160763	AP Mix Meat Pie No MSG 15kg
	50160038	Le Bon Premix Meat Pie 15kg
	50160162	AP Seasoning Meat Pie Deluxe 15kg
	50160766	AP Seasoning Steak Pie 15kg
	60105480	AP Flavour Meat Pie 07.1075 5Ltr
	60105797	AP Meat Pie Gel 15kg
Bagels	50110766	NYB Bagel Cheese Baked 16x120g
Croissants	50106601	Croissant Large 100x85g MB
Sweet danish	50111810	TPH Danish 4 Variety Pk FTO 120x30g
	50111811	TPH Danish 4 Variety Pk FTO 92x45g
	50112021	Danish Square 120X100g
	50111858	Danish Square Blank 130x90g
	50160692	Strudel Apricot FTO 120 x 30g
	50112111	Danish Apple Mini FTO 150x42g MB
	50110073	Danish Lattice Mixed RTB 56x130g
	50106550	Danish Lace Blueberry RTP 36x130g



CATEGORY	CODE	SKU
Sweet danish	50106548	Danish Lace Apple & Sultana 36x130g
	50106551	Danish Lace Custard 36x130g
	50106549	Danish Lace Apricot 36x130g
	50112110	Danish Vanilla Mini FTO 150x42g MB
Savoury pastry	50106612	Sausage Roll 70x145g
	50106616	Gourmet Roll Italian 50x200g
	50107768	Pizza Rope 80x85g
	50106617	Gourmet Roll Spinach & Ricotta 50x200g
	50106615	Gourmet Roll Vegetable 50x200g
Blank pastry	60160956	Ready Bake Pastry Shell Savoury Pie Bottom 180x102mm
	60160954	Ready Bake Pastry Puff Pie Top 180x120mm
Fondants, icings	50105409	AP Fondant White Extra Soft 15kg
Fillings & jams	50106380	AP Filling Blueberry 15kg
	50106374	AP Filling Caramel 5kg
Yeast	60049635	Yeast Instant Dry Rekord 1125 20x500g
Kularomes	50105497	AP Kularome Chocolate 1Ltr
Herbs and spices	60105661	Spice Mixed 1kg







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