



ALLIED PINNACLE

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.





ALLIED PINNACLE

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.



ALLIED PINNACLE

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
	60106044	Caketops Rainbow 10kg
Flavours	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
Frozen Cookie	50105517	Pinnacle Fondant Chocolate Extra Soft 15kg
	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
Sweet Bakery Mix - Cake	50103619	AM Donut Berliner Apple & Raspberry 24 x 69g
	50023104	AM Mudcake Mix All In / Complete 10kg
	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