



Marzifon

Marzifon is a combination of marzipan and fondant. By mixing the two, you combine the flavour and properties of both products. The advantages of both! Marzifon, for example, is more elastic than marzipan alone, which makes covering cakes a lot easier, but is slightly stiffer and firmer than fondant alone. Don't like fondant, but find covering with marzipan tricky? Then this is the perfect solution! Try it out yourself with Smartflex Sugar Paste, as it is perfect for combining with marzipan.

Boodschappenlijstje



FunCakes Marzipan Natural 1:4 250g

F28100
€3.79



SmartFlex Sugar Paste White Velvet
Vanilla Flavour 250g

SMF001
€3.25

Ingrediënten

- FunCakes Marzipan Natural 1:4 250g
- SmartFlex Fondant White Velvet Vanilla 250g

Step 1: Knead the marzipan and fondant together

Break the 250 g FunCakes Marzipan and 250 g Smartflex Fondant into pieces. Mix the fondant and marzipan well together, adding a piece of both each time while kneading.

Step 2: Roll out the Marzifon

Sprinkle the work surface with a small amount of sugar baking powder and roll out the marzifon into an even round shape (2-3 mm thick) with a rolling stick. Turn the marzifon a quarter turn to avoid sticking.

Step 3: Use the Marzifon to line your cakes!