



Icings & Filling -

Recipe No:

R1552/1523 - R1552/1523002/2011

CONTINENTAL BUTTER CREAM

USING BAKELS CREMELLO

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Unsalted Butter	0.700
	BAKELS CREMELLO	0.300
	Salt	0.014
2	Chilled Egg Syrup	0.500
Total Weight		1.514

Method: 1. Cream Group 1 till light and fluffy.
2. Add in cold egg syrup and continue creaming on 2nd speed till well mix.

Notes: Prepare Egg Syrup as follows :

Group A

Sugar (1kg)

Water (0.21 kg)

Glucose Syrup (0.17 kg)

Dissolved Gelatine (0.03kg)

Group B

Egg (0.27kg)

Bring Group A to boiling, while whipping Egg on high speed till fluffy.

Pour hot syrup over a sieve into the whipped egg on low speed, continue creaming till cool. Chilled before use.