





CATEGORY

Bakery



FINISHED PRODUCT

Cream

BAKELS INSTANT CREME MIX

OVERVIEW

Add water and whisk to produce a filling and decorating crème

INGREDIENTS

Group 1

Ingredient
Bakels Instant Creme Mix
Water (chilled)

KG 1.000

1.500

Total Weight: 2.500

Yield: Chilled water gives best results. The water quantity can be reduced from 1.5 to 1.0, depending on the consistency required

METHOD

- 1. Place ingredients into mixing bowl
- 2. Bring together on slow speed
- 3. Scrape Down
- 4. Whisk on top speed for 8 minutes