



CATEGORY

Bakery



FINISHED PRODUCT

Mock Cream

BASIC MOCK CREAM

OVERVIEW

Light Yellow coloured, Creaming Animal/Vegetable shortening, whips light, pipes smooth.

INGREDIENTS

Group 1

Ingredient	KG
Bakels Creme Shortening	2.000
Sugar	1.500
Total Weight:	3.500

Group 2

Ingredient	KG
Water (23°C)	1.000
Apito Essence Vanilla 101	0.000
Total Weight:	1.000

Yield: In winter time it is advisable to replace part of the water component with liquid oil to improve consistency and spreadability. In warmer climates it is recommended to use the harder grade creme shortening or replace 50% of the product with BAKELS CAKE MARGARINE. The finished product will incorporate APITO FLAVOURING PASTE (15g per kg of finished mock cream)

METHOD

1. Soften Group 1 with beater on low speed
2. Attach whisk and continue on medium speed to help dissolve the sugar (approx. 20 minutes)
3. Scrape down
4. Slowly incorporate water ensuring each addition is incorporated totally before adding the next quantity