



## CATEGORY

Bakery, Patisserie



## FINISHED PRODUCT

Filling

# CONTINENTAL FILLING CREAM (USING PETTINA FOND SUISSE)

## INGREDIENTS

### Group 1

Ingredient	KG
Milk (fresh)	0.500
Pettina Fond Suisse	0.300
<b>Total Weight:</b>	<b>0.800</b>

### Group 2

Ingredient	KG
Cream (fresh, whipping cream)	0.500
<b>Total Weight:</b>	<b>0.500</b>

## METHOD

1. Place Group 1 in bowl in above order.
  2. Whisk on top speed for 5 minutes.
  3. Add Group 2.
  4. Whisk for a further 2 minutes on top speed.
- Notes: APITO FLAVOURING PASTES can be used in the above recipe, together with a variety of fresh fruits.  
The fresh cream may be replaced with imitation cream.