

CONTINENTAL YOGURT FILLING (USING PETTINA FOND SUISSE)

INGREDIENTS

Group 1

Ingredient	KG
Yoghurt	1.000
Pettina Fond Suisse	0.300
Cream (fresh)	0.250
Total Weight: 1.550	

Yield: 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.

METHOD

1. Place ingredients in mixing bowl in above order.
2. Whisk on top speed for 5 minutes.



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Filling