

Toppings - Toppings

Colourings, Essences and Pastes - Pastes

Icings and Fillings - Creams

**Recipe No:**

**R640 - R640b**

## **SOFT ICING**

USING PETTINA BUTTERCREAM CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	NZB ICING SUGAR	1.000
	PETTINA BUTTERCREAM CONCENTRATE	0.250
	Water (warm)	0.075
	APITO FLAVOURING PASTES as desired	0.000
<b>Total Weight</b>		<b>1.325</b>

- Method:**
1. Make up Buttercream Recipe No. R640a using PETTINA BUTTERCREAM CONCENTRATE.
  2. Place ingredients in mixing bowl and blend together until smooth.
  3. Use immediately or store in a refrigerator until ready for use.
  4. This icing is suitable for piping on yeast buns or for use on sponges and cakes.
  5. If a more fudge type icing is required, increase the buttercream to 350g and decrease the water to 50g.
  6. If a thinner, smoother icing is required, use 150g buttercream and 100g water.

**Notes:** The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.