

Creams -

Recipe No:
R630 - R630b

BUTTERCREAM

USING COLSET

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	COLSET	0.250	8.4%
	Sugar	0.500	16.9%
2	Water	1.200	40.5%
3	Butter	1.000	33.8%
	NZB VANILLA ESSENCE 101	0.010	0.4%

Total Weight	2.960
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Method:

1. Blend Group 1 together.
2. Place Group 2 in machine bowl and commence whisking on top speed.
3. Add Group 1 quickly and continue whisking until the mixture thickens.
4. Cream Group 3 until light.
5. Gradually add Group 3 to machine bowl, whilst continuing to whisk on top speed.

Notes: Recipe percentages are on total batter / mix weight (100%)