



Icings and Fillings - Creams

Recipe No:

R645 - R645b

FRESH CREAM STABILISER (electronic cream machines)

USING PETTINA CREAM STABILISER

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	PETTINA CREAM STABILISER	0.060
	Water	0.090
	Fresh Cream	0.600

Total Weight	0.750
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Method: 1. Dissolve PETTINA CREAM STABILISER in Water and add to Cream.
2. Fill machine and set air setting (1) and refrigeration zone (green).

Notes: Sugar is not necessary when using PETTINA CREAM STABILISER.