



Icings and Fillings - Creams

Desserts and Patisserie -

**Recipe No:**

**R646 - R646b**

## **CHOCOLATE FILLING**

USING BAKELS FOND ROYALE NEUTRAL

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	Fresh Cream	1.000
	BAKELS FOND ROYALE NEUTRAL	0.200
	Water (20-50°C)	0.250
	BAKELS CHOCOLATE TRUFFLE MIX (melted)	0.400

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<b>Total Weight</b>	<b>1.850</b>
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- Method:**
1. Whisk Fresh Cream to required consistency.
  2. Place BAKELS FOND ROYALE NEUTRAL in a separate bowl.
  3. Add Water (20-50°C) and whisk to clear mixture, lump free.
  4. Add Cream and fold in.
  5. Add BAKELS CHOCOLATE TRUFFLE MIX (melted) and fold in.
  6. Deposit into desired flans or moulds.
  7. Use immediately, set time approximately 1 hour.

**Notes:** The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.  
If finished product is to be stored in freezer, refrigerate first for 1 hour prior to freezing.