



Creams -

Recipe No:
R640 - R640a

BUTTERCREAM

USING PETTINA BUTTERCREAM CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Butter	1.000	30.8%
	MORAH CAKE (SOFT)	0.550	16.9%
2	PETTINA BUTTERCREAM CONCENTRATE	0.900	27.7%
3	Warm Water (30-40°C or 85-105°F)	0.800	24.6%

Total Weight	3.250
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Method:

1. Cream Group 1 lightly.
2. Add Group 2 and blend in thoroughly.
3. Finally gradually add Group 3 while whisking on top speed.

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