



Icings and Fillings - Creams

Recipe No:

R645 - R645a

FRESH CREAM STABILISER

USING PETTINA CREAM STABILISER

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	Cream (fresh)	0.600
	PETTINA CREAM STABILISER	0.060

Total Weight	0.660
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Method:

1. Whisk Cream to three quarter volume.
2. Add PETTINA CREAM STABILISER and whisk to full volume.

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