



## Icings and Fillings - Creams

**Recipe No:**

**R646 - R646a**

### **WHIPPED CREAM**

USING BAKELS FOND ROYALE NEUTRAL

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Cream (fresh)	1.000
2	BAKELS FOND ROYALE NEUTRAL	0.200
	Water (warm)	0.250
<b>Total Weight</b>		<b>1.450</b>

- Method:**
1. Whisk Group 1 to required consistency.
  2. Place Group in a separate bowl and whisk until clear.
  3. Add Group 1 to Group 2 and fold in.
  4. 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.