



CATEGORY

Creams & Custard

BUTTERCREAM

COLSET

INGREDIENTS

Group 1

Ingredient	KG	%
<u>COLSET</u>	0.250	8.40
Sugar	0.500	16.90
Total Weight:	0.750	

Group 2

Ingredient	KG	%
Water	1.200	40.50
Total Weight:	1.200	

Group 3

Ingredient	KG	%
Butter	1.000	33.80
	0.010	0.40
Total Weight:	1.010	

METHOD

Blend Group 1 together. Place Group 2 in machine bowl and commence whisking on top speed. Add Group 1 quickly and continue whisking until the mixture thickens. Cream Group 3 until light. Gradually add Group 3 to machine bowl whilst continuing to whisk on top speed.

BUTTERCREAM CONCENTRATE

INGREDIENTS

Group 1

Ingredient	KG	%
Butter	1.000	30.80
<u>MORAH CAKE (SOFT)</u>	0.550	16.90
Total Weight:	1.550	

Group 2

Ingredient	KG	%
<u>PETTINA BUTTERCREAM CONCENTRATE</u>	0.900	27.70
Total Weight:	0.900	

Group 3

Ingredient	KG	%
Warm Water (30-40°C or 85-105°F)	0.800	24.60
Total Weight: 0.800		

METHOD

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