

CHOCOLATE FILLING

INGREDIENTS

Group 1

Ingredient

Fresh Cream

BAKELS FOND ROYALE NEUTRAL

Water (20-50°C)

BAKELS CHOCOLATE TRUFFLE


CATEGORY

Icings & Fillings

	KG
Fresh Cream	1.000
BAKELS FOND ROYALE NEUTRAL	0.200
Water (20-50°C)	0.250
BAKELS CHOCOLATE TRUFFLE	0.400
Total Weight:	1.850

METHOD

Whisk Fresh Cream to required consistency. Place BAKELS FOND ROYALE NEUTRAL in a separate bowl. Add Water (20-50°C) and whisk to clear mixture lump free. Add Cream and fold in. Add BAKELS CHOCOLATE TRUFFLE MIX (melted) and fold in. Deposit into desired flans or moulds. Use immediately set time approximately 1 hour.