



# CHOCOLATE FILLING

## Ingredients

### Group 1

Ingredient	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.



## Category

[Creams, Icings and Fillings](#)

