



MOCK CREAM

USING BAKELS WHIP 'N ICE

INGREDIENTS

Group 1

Ingredient

WHIP 'N ICE TOPPING

KG 4.000 Total Weight: 4.000

DISPLAY CONDITIONS

Chilled



Creams & Custard

METHOD

- 1. Place Whip 'N Ice Topping into a mixer fitted with a whisk.
- 2. Mix on a medium speed for 16 20 minutes until soft peaks. Do not over whip.

USING BAKELS CREMIN ALL VEG BAKERS CREAM

INGREDIENTS

Group 1

Ingredient

Cremin All Veg Bakers Cream

Water

KG 2.000 0.400 Total Weight: 2.400

METHOD

- 1. Place Cremin in a bowl and whisk for 5 minutes.
- 2. Scrape downsides.
- 3. Add water slowly while whisking for another 10 minutes at a medium speed.

USING BAKELS SNOWHIP

INGREDIENTS





Group 1

Ingredient	KG
SNOWHIP	2.720
Butter	2.720
Water	2.380
Cornflour	0.680
Sugar	5.105
	Total Weight: 13.605

METHOD

- 1. Cream together Snowhip Shortening Cream, butter, and cornflour.
- 2. Bring sugar and water to a boil, allow to cool.
- 3. Add the sugar water to the cream mixture and mix well.