

# WHIPPED CREAM

# **USING BAKELS EASY WHIP**

#### **INGREDIENTS**

#### Group 1

 Ingredient
 KG
 %

 BAKELS EASY WHIP
 1.000
 50.00

 Water (Cold)
 1.000
 50.00

Total Weight: 2.000

### **METHOD**

- 1. Blend together Bakels Easy Whip and cold water.
- $2. \;$  Whisk for 5-6 minutes on high speed till firm peaks form.
- 3. Refrigerate.

# USING BAKELS FOND ROYALE NEUTRAL

### **INGREDIENTS**

#### Group 1

 Ingredient
 KG

 Cream (Fresh)
 1.000

 Water (Warm)
 0.250

 Total Weight: 1.250

### Group 2

Ingredient KG

BAKELS FOND ROYALE NEUTRAL

0.200

Total Weight: 0.200

### **METHOD**

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

Use immediately (set time approx. 1 hour).



Chilled



**CATEGORY** 

Creams & Custard



**OCCASION** 

Dessert