

KOMPLET Gourmet Cream Filling

INSTANT PRODUCT FOR THE PREPARATION OF A LIGHT AND CREAMY CUSTARD FILLING. THE FILLING IS PLEASANT TO THE PALATE AND, ONCE CHILLED AND FIRM, EASY TO SLICE. THE FILLING IS FREEZE-THAW STABLE.



Bake the best with something good!



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Basic recipe

KOMPLET Gourmet Cream Filling	400 g
Water (approx. 20 °C)	1000 g
Total weight	1400 g

Method:

Mix KOMPLET Gourmet Cream Filling and water with a fine wired whisk.

Mixing time: approx. 3 - 4 minutes

Cocoa Filling Cream

KOMPLET Gourmet Cream Filling	400 g
KOMPLET Kiddy Choco Softy	100 g
Water (approx. 20 °C)	1000 g
Total weight	1500 g

Method: See Basic recipe

MASTER TIP:

THE WATER SHOULD NOT BE TOO COLD, APPROX. 20 °C IS THE IDEAL TEMPERATURE.

THE LITRE WEIGHT OF THE WHIPPED CUSTARD SHOULD BE BETWEEN 600 AND 650 g.

YOU CAN REPLACE THE KOMPLET Kiddy Choco Softy IN THE SECOND RECIPE WITH KOMPLET Kiddy Noisette Softy, IF YOU WANT TO PREPARE A HAZELNUT FILLING CREAM.



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