

Creams -

**Recipe No:**  
**R630 - R630b**

## **BUTTERCREAM**

USING COLSET

| <u>Group</u> | <u>Ingredient</u>       | <u>KG</u>    |       |
|--------------|-------------------------|--------------|-------|
| 1            | COLSET                  | 0.250        | 8.4%  |
|              | Sugar                   | 0.500        | 16.9% |
| 2            | Water                   | 1.200        | 40.5% |
| 3            | Butter                  | 1.000        | 33.8% |
|              | NZB VANILLA ESSENCE 101 | 0.010        | 0.4%  |
| <hr/>        |                         |              |       |
|              | <b>Total Weight</b>     | <b>2.960</b> |       |

- Method:**
1. Blend Group 1 together.
  2. Place Group 2 in machine bowl and commence whisking on top speed.
  3. Add Group 1 quickly and continue whisking until the mixture thickens.
  4. Cream Group 3 until light.
  5. Gradually add Group 3 to machine bowl, whilst continuing to whisk on top speed.

**Notes:** Recipe percentages are on total batter / mix weight (100%)