



APPLICATION-RECIPE



NUT NOUGAT DESSERT CREAM



APPLICATION
CLUSTER:
BAKERY &
SWEET

DATE: 14.06.2023

REVISION-NO: 002

PRODUCT GROUP

Whipping Agents

	INGREDIENTS	%	g	DETAILS
1	EDIFETT HWP 023	13.00	39.00	MEGGLE
2	Icing Sugar	11.00	33.00	
	TOTAL POWDER	24.00	72.00	
3	Milk	43.00	129.00	
4	Nut Nougat Cream	33.00	99.00	
	TOTAL	100.00	300.00	

PROCESS STEPS



BLEND ALL DRY INGREDIENTS (1-4)



PUT MILK (3) AND NUT NOUGAT CREAM (4) IN A VESSEL (approx. 13-15°C)



ADD POWDER MIX



BEAT THE CREAM
(1 min., low speed, 4-5 min., high speed)



COOL (min. 4h, 10°C)

REMARK

The use of alternative ingredients / suppliers is possible but should be checked carefully