

# ANGEL CRÈME SWIRL

## OVERVIEW

02-001

## INGREDIENTS

### Group 1

Ingredient	KG	%
Cake Flour	0.100	100.00
Water	0.200	200.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.085	85.00
Whole Eggs	0.150	150.00
<b>Total Weight:</b> 0.535		

### Group 2

Ingredient	KG	%
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.200	-
Cold water	0.200	-
All Purpose Cream	0.250	-
<b>Total Weight:</b> 0.650		

### Group 3

Ingredient	KG	%
Chocolate syrup	-	-
<b>Total Weight:</b> 0.000		

**Yield:** 8 pieces

## METHOD

How to do it:

Pastry:

1. Heat water and Butta Butteroil Substitute until the mixture boils.
2. Add flour all at once. Stir vigorously over low heat until mixture forms a ball and clear from side of pan. Remove from heat.
3. Let cool until 45°C then add whole eggs one at a time, beating well after each addition. Mix until smooth.
4. Using a pastry bag with a star tip, pipe batter onto greased trays.
5. Bake for 30 minutes at 200°C.

Filling:

1. Whip Whip Brite Powder, cold water and all purpose cream until moderately stiff.
2. After cooling, pipe crème on base. Finish with chocolate syrup on top.



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Pastries