



BAKERY CREAM-TYPE FILLING

INGREDIENTS	%
Water	52.0
Sugar	20.0
Whipping Cream	8.0
Egg Yolks, dry	3.0
Corn Starch, regular	4.5
Butter or Margarine, melted	5.0
Salt	0.3
Vanilla	0.2
Nutrimix® 500 , milk replacer	7.0

PROCEDURE

1. Dry blend sugar, **Nutrimix 500**, corn starch, egg yolks and salt.
2. Add dry blended ingredients to boiling water gradually with agitation.
3. Continue cooking with agitation to obtain a thick gel.
4. Remove from heat; add whipping cream, melted butter and vanilla, stirring constantly.
5. Simmer for 3-6 minutes and cool.

BENEFITS

Nutrimix 500 aids in emulsification of fat and provides rich, milky flavor without excessive sweetness.