

TEXTURA™

go beyond texture

Tempo



CREAM STABILIZER

CREAM STABILIZER

Ingredients

| Formula | Quantity | Percentage |
|------------------|----------|------------|
| TEXTURA™ Tempo B | 5.5 g | 0.5 % |
| Icing sugar | 81.5 g | 7.5 % |
| Cream (35% fat) | 1000 g | 92 % |

Preparation

1. Blend TEXTURA™ Tempo with icing sugar.
2. Pour cream into a mixing bowl.
3. Add the powder blend gently to the cream while applying shear.
4. Mix at medium speed (position 3 on Kenwood) for 1 min 30 sec.
5. Increase speed to high speed (position max. on Kenwood). Mix until cream firmness is achieved.
6. Decorate your cake/dessert and put in the fridge (approx 1 hour). Keep cool until serving.

Nutritional information

Per 100 g:

339.55 kcal, 2.58 g proteins, 32.20 g fat, 10.19 g carbohydrates, 9.46 g sugars, 6.70 g added sugars, 0 g fiber, 0.029 g sodium

TEXTURA™ Tempo process steps



TO BE
PREBLENDED



BROAD
TEMPERATURE
RANGE



SHEAR
ACCORDING TO
TEMPERATURE

SUGGESTION

You can vary the quantity of sugar depending on your application – use at least 5 parts of fine sugar for 1 part of TEXTURA™ Tempo. More sugar is possible.



www.pbleiner.com | info@pbleiner.com

Part of Tesserderlo Group