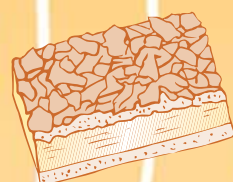


# GOLDEN *Pastry Cream*

*bake and  
freeze stable*

*Golden pastry cream*



# GOLDEN Pastry Cream

## Basic recipe:

GOLDEN PASTRY CREAM	0.400 kg
Water	1.000 l
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Total weight	1.400 kg

Mix all the ingredients together for 3 mins on medium speed.

## Recipe for butter cream:

GOLDEN PASTRY CREAM	0.175 kg
Fine sugar	0.050 kg
Butter (soft)	0.500 kg
Water	0.500 l
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Total weight	1.225 kg

Whisk all the slightly warmed ingredients together for 5 - 7 mins. A flavouring can be added, if desired.

## Recipe for fruit cakes:

Recipe for one tray 40 x 60 cm

GOLDEN PASTRY CREAM	0.750 kg
Whole egg	0.200 kg
Fresh cream	0.600 kg
Syrup (tinned fruit)	0.600 kg
Water	0.300 l
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Total weight	2.450 kg

Mix all the ingredients together for 3 mins on speed 2. Spread the mixture evenly on a baking tray covered with a Swiss roulade base. Decorate with fruit (tinned fruit).

## A product:

- with many more possibilities
- much more than a baker's custard

## Recipe for Swiss cream:

GOLDEN PASTRY CREAM	0.200 kg
Ice water	0.500 kg
Fresh cream	0.350 kg
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Total weight	1.050 kg

Whisk GOLDEN PASTRY CREAM and ice water on high speed for one min. Add the fresh cream and whisk until stiff. Add the required amount of cherry compound.

## Recipe for cheese cream for Danish pastries:

GOLDEN PASTRY CREAM	0.350 kg
Fine sugar	0.100 kg
Quark (or cream cheese)	1.000 kg
Water	0.600 l
Whole egg	0.250 kg
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Total weight	2.300 kg

Mix all the ingredients together.

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