



BAKELS TIRAMISU MIX

OVERVIEW

For the easy preparation of Tiramisu dessert filling or cheesecake.

USAGE

Add water only

INGREDIENTS

Sugar, Cream Cheese Powder (Cream, milk solids, sugar, emulsifier [471], food acid [331], salt, anti-oxidant [306], culture), Milk Solids, Vegetable fat (vegetable oil, glucose, milk solids, mineral salt [340], emulsifiers [322 soy, 433, 471], vegetable gum [466], flavour, colour [160a], anti-oxidant [306]), Whipping agent (glucose, vegetable oil, emulsifier [472e], milk solids), Modified Starch (1422), Flavour, Vegetable Gum (407), Coffee, Acidity Regulator (330), Modified tapioca & waxy maize starch (1442), Mineral Salts (341, 450)

PACKAGING

Code	Size	Type	Palletisation
5792	5 KG	Carton	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	2,230.00
Protein (g)	7.30
Fat (g)	28.50
Fat (of which saturates)(g)	17.70
Carbohydrate (g)	60.70
Carbohydrate (of which sugars)(g)	52.30
Dietary Fibre (g)	0.70
Sodium (mg)	176.00

METHOD

Group 1	
Ingredient	KG
Water (cold)	1.200
BAKELS TIRAMISU MIX	1.000
Total Weight: 2.200	

DESCRIPTION

1. Place water and BAKELS TIRAMISU MIX in mixing bowl. 2. Whisk on low speed for 1 minute. Scrape down. 3. Whisk on top speed for 5 minutes. 4. Press 50 g of biscuit crumb base evenly over the bottom of a 15 cm foil. 5. Fill with 250 g of Tiramisu mixture. 6. Smooth off level to the foil top. 7. Chill in refrigerator until firm. Notes: To prepare the biscuit crumb base, simply blend together 1 kg of biscuit crumbs and 500 g of Bakels Margarine P



STORAGE

Below 20°C|Cool and dry conditions
Below 20°C|Cool and dry conditions



SHELF LIFE

252 days



TYPE

Carton



CATEGORY

Confectionery, Mousse Mixes



FINISHED PRODUCT

Tiramisu Mousse



BRANDS

Bakels