

## Décor Up Cream Instructions

Ideal for decorating and filling cakes, doughnut and pastry lines.

1. Pour the required amount of chilled Décor Up cream\* in to a mixing bowl.
  2. Whisk on high speed for approximately 2-4 minutes or until it reaches the required consistency.
- Refrigerate any unused product for up to 5 days.
  - Unmixed Décor Up cream may be left refrigerated for up to three weeks.
  - Finished products may be displayed in either ambient or refrigerated cabinets.

\*Note this product must be refrigerated for a minimum of twelve hours prior to being whipped to obtain maximum volume.



## Olympia Custard Instructions

Olympia custard is both bake and freeze thaw stable. Ideal for use in manufacture of danish pastries, tarts, scrolls and slices.

1. Combine 1lt of water and 375gm of Olympia custard mix.
2. Whisk on low speed for 30 seconds.
3. Scrape down and whisk on high speed for 3 minutes.
4. Rest for 3 minutes.
5. Whisk again on high speed for 1 minute.

For a rich and creamy custard, replace half the water with Décor Up cream. This is ideal for baked custard tarts and continental vanilla slice.

