



**DISPLAY CONDITIONS**

Ambient



**CATEGORY**

Bakery

# BAVARIAN SUPREME

## INGREDIENTS

### Group 1

Ingredient	KG
Water	2.000
Sugar	0.600
<b>Total Weight:</b>	<b>2.600</b>

### Group 2

Ingredient	KG
Water	0.600
Bavarian Supreme	0.400
<b>Total Weight:</b>	<b>1.000</b>

## METHOD

1. Bring to boil. 2. Make a paste. Add 1 and 2 together. Stir vigorously and cook until thick, 3-4 minutes. Cool before using. For extra light, fluffy fillings up to 100g of margarine or shortening maybe added to the cooled fillings. BAVARIAN SUPREME will keep for several days and cannot go sour.