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10000190, 10000191 - Macfil - TIS

Product Name: MACFIL

Ref Number: 10000190, 10000191

Pack Size: 12kg Pail, 15kg Pail

Macfil is a concentrated sweetened confectionery filling. Simply add water to make a smooth paste that whips to give an inexpensive filling suitable for fruit tarts, Swiss rolls and cakes.

For recipe ideas visit www.macphie.com

Recipe: Firm Filling /Longer shelf life (10-14 days)

Macfil -1.000kg

Water - 0.110 - 0.220 (minimum)

Method:

- Place Macfil and water into a large mixing bowl fitted with a whisk
- Whisk Macfil and the water together on slow speed for one minute until a smooth paste with no lumps is obtained and scrape down well
- Whisk on top speed for a further 7-8 minutes until full volume is reached

Recipe: Light Filling/Shorter shelf life (3-4 days)

Macfil – 1.000kg

Water (maximum) – 0.330 – 0.440kg

Method: (as above)

Notes:

- Store Macfil at around 18°C prior to whisking and once whipped, keep Macfil refrigerated. The pail is resealable and should be stored in a cool place.
- At maximum water input, the product will have approx. 3-4 days shelf life.
- At minimum water input, the product will have approx. 10-14 days shelf life.