

# CHARACTERISTICS

- **BASIC CREAM THAT CAN REPLACE WHITE CHOCOLATE IN FILLINGS AND COVERS**
- **ANHYDROUS CREAM**
- The ideal base to express your creativity in tastes and colours.



# CREAMS AND COATINGS



# EDELWEISS CREAMS

MILK CONTENT	FAT tot	SUGAR max.	
7%	32%	35%	Code 7314 - 8 kg bucket

TASTE: milk and vanilla, equivalent to Edelweiss white chocolate.

# HOW TO USE

- IT is a cream, so does not need tempering.
- For icing petit fours: use at approx. 32° - 33° C.
- For icing cakes: cool the cake slightly, melt the cream at 30° - 32° C and ice quickly.
- For praline filling: melt at approximately 26°- 28° C.
- For whipping: use at approx. 22° C.



# YIELD AND TASTE

- In pure form, it adds an excellent taste of white chocolate.
- Balanced sweetness due to low sugar content
- As a base to be flavoured with dense pastes or fat-soluble flavourings, it allows the combination to emerge.
- Glazes with a compact but melt-in-the-mouth texture, soft to cut.
- Soft structure when whipped in the food mixer.



# USES

Both as is and flavoured:

- Glazing baked products: tarts, panettone, colombe, croissants, mini sponge cakes, tea cakes, etc.
- Cold fillings for baked products.
- Praline filling: helps to preserve them because it is an anhydrous cream; both used in pure form and added with chocolate to give it greater structure.



# EXTRA TIP

- When whipped in the food mixer, it acquires a soft structure, perfect for making frosting for cup cakes and muffins.
- Intriguing play on textures with the addition of inclusions.



## PRODUCT CHARACTERISTICS



# USES



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# RAFFY CAKE

## COMPONENTS

## INGREDIENTS

## METHOD

### COOKIE WITH COCOA

570 g egg whites  
420 g sugar  
335 g egg yolks  
170 g weak flour  
100 g potato starch  
100 g **Dark Cocoa Powder 22/24%  
Code 4240**  
150 g **Extra Dark Chocolate Cream  
Code 7324**

Whip the egg whites with the sugar, add the liquid yolks and finish with the mixed and sieved powders.

Bake in sheets at 160°C with open valve for 12'.

### WHITE ALMOND CRUNCH

125 g **Artisan Praline  
With 55% Almonds Code 7328**  
125 g **Edelweiss Cream Code 7314**  
80 g **Crunch Flakes Code 2989**  
40 g almond granules  
50 g **Edelweiss White Chocolate  
Code 8372**

Mix the almond praline, add the melted Edelweiss white chocolate and finally, the granules and crunchy flakes.

### RAFFY CREAM

1000 g mascarpone  
220 g coconut flour  
1600 g **Edelweiss Cream Code 7314**  
800 g **Artisan Praline  
With 55% Almonds Code 7328**  
2450 g partially whipped cream

Mix the mascarpone with the Edelweiss cream and almond praline, add the partially whipped cream.

### RAFFY GLAZE

500 g **Edelweiss White Chocolate  
Code 8372**  
700 g **Edelweiss Cream Code 7314**  
260 g **Artisan Praline  
With 55% Almonds Code 7328**  
240 g sunflower oil  
140 g roasted almond granules  
100 g coconut flour  
120 g **Crunch Flakes Code 2989**

Melt the chocolate, add the Edelweiss cream and almond praline.

Mix and add the oil a little at a time and to finish, the granules and crunchy flakes.

### NEUTRAL SOAKING SYRUP

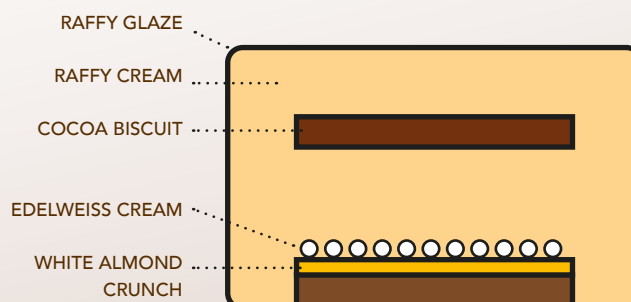
1350 g sugar  
1000 g water  
3 vanilla beans

Boil water and sugar with vanilla berries. Allow to cool down, dilute to taste.

## FINAL PRESENTATION

Soak the chocolate sponge cake, spread the crunch and make lines with the Edelweiss cream, pour on the Raffy cream. Place a new disc of chocolate sponge cake soaked in syrup, make lines with the Edelweiss cream and fill the stainless steel ring with cream. Blast chill.

Turn out the cake and cover with the glaze at 25-30°C. Decorate as required.



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