



OSA-fyllningar från Felchlin

FLAVOUR YOUR CREAMS & FILLINGS

Enhance your basic recipes with the various Felchlin OSA-fillings. Use the chart as a guide to the perfect taste and texture. Combine the following, which will give a total of 1000g of flavoured cream/filling:

| OSA Felchlin filling | Base Cream/filling |
|---|---|
| Buttercream | |
| 200g OSA | beat together with 800g of buttercream |
| Vanilla cream | |
| 280g OSA | stir with 720g vanilla cream until smooth |
| Praline/Truffle filling | |
| 300g OSA | fold in 700g ganache |
| OSA with white chocolate/fruit bars | |
| 250g OSA | mix with 750g tempered couverture (chocolate) |
| Milk filling | |
| 750g OSA | beat with 250g milk |
| Liqueur filling – liqueur 17% Vol. | |
| 500g - 800g OSA at 28° - 30°C (82° - 86° F) | combine with 200g - 500g liqueur |
| Alcohol filling – alcohol 40%Vol. | |
| 800g - 900g OSA at 28° - 30°C (82° - 86° F) | combine with 100g - 200g alcohol |

Recipes created by our pastry chefs are available under: www.felchlin.com/en

ÅSÖ AB +46(0)120-844 60 info@aso.se www.aso.se

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Recept- & produktsupport:
Jonas Hoffsten +46 (0)706-30 13 45 jonas.hoffsten@aso.se
Emanuel Andrén +46(0)702-27 30 78 emanuel.andren@aso.se