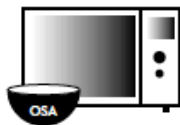




## OSA-fyllningar från Felchlin

### HOW TO USE THE FILLINGS



#### VARIATION 1

Warm the OSA-filling to a max. temperature of 28°C - 30°C / 82°F - 86°F

##### APPLICATIONS

- Fillings for pralines, truffles and pastries
- Coating Petits Fours
- Use as a decorative finish or additional flavour for your creations
- Mix with milk, cream and other base ingredients
- Add to whipped cream, buttercream, mousse and toppings



#### VARIATION 2

Beat the OSA-filling (temperature 22°C - 24°C / 71°F - 75°F) until it is light and airy

##### APPLICATIONS

- Fillings for pastry shells, pralines, truffles, cakes and pastries
- Mix with butter or vanilla cream
- Use as a decorative finish for your creations



#### VARIATION 3

Warm the OSA-filling to max. 26°C (79°F) and mix / beat with couverture

##### APPLICATIONS

- Fillings for pralines, confectionary items, macaroons, cakes and pastries
- Use as a decorative finish for your creations