

# KOMPLET Volucreme

CREAM ALTERNATIVE WITH A GOOD VOLUME - FOR THE PREPARATION OF CREMES WITH ALCOHOL, FRUIT PASTES, COMPOUNDS, CREME FONDS, CHOCOLATE ETC. KOMPLET Volucreme CAN BE USED WITHOUT CHILLING.



*Bake with Komplet Volucreme*





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## Basic recipe: Volucreme

KOMPLET Volucreme	1.000 g
Sugar	200 g
Water, approx. 20 °C	2.000 g
Total weight	3.200 g

### Method:

Whip **KOMPLET Volucreme**, sugar and water on full speed with a fine wire whisk for approx. 4 - 5 min..

The oil should be quickly incorporated after the mixing of the creme. See **Master Tip**.

As a slightly sweetened basic cream **KOMPLET Volucreme** can be whisked together with flavour-carrying ingredients like alcohol or pastes or with cold cremes. Very acidic pastes for example should be incorporated only after mixing.



**Master Tip:**  
THE ADDITION OF 200 G OIL (TO BASIC RECIPE)  
PREVENTS THE CAKE FROM DRYING WHEN  
STORED FOR A LONGER TIME.

## Filling cremes

	Recipe 1 (light)	Recipe 2 (medium)	Recipe 3 (rich)
KOMPLET Volucreme	400 g	200 g	100 g
KOMPLET Creme Patissiere Gourmet or Creme Rico	200 g	300 g	350 g
Water, approx. 20 °C	1.000 g	1.000 g	1.000 g
Total weight	1.600 g	1.500 g	1.450 g

### Method:

Whisk **KOMPLET Volucreme**, **KOMPLET Creme Patissiere Gourmet** or **KOMPLET Creme Rico** and water on full speed with a fine wire whisk.

**Mixing time:** approx. 2 - 3 minutes

*Bake the best with something good!*



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