

THE RIGHT MEASURE IN PASTRY

FLAVOURINGS

NATURAL

PRECISE QUANTITIES

RECIPE BASIC	LIGHT FLAVOUR	STRONG FLAVOUR	VERY INTENSE FLAVOUR
Pastry cream	20 g/kg	40 g/kg	50 g/kg
Chantilly cream	15 g/kg	35 g/kg	45 g/kg
Light cream	20 g/kg	40 g/kg	50 g/kg
Butter cream	15 g/kg	35 g/kg	45 g/kg
Ganache	50 g/kg	80 g/kg	100 g/kg
Mousse	20 g/kg	40 g/kg	50 g/kg
Ice-creams	15 g/kg	35 g/kg	45 g/kg
Sorbet	20 g/kg	40 g/kg	50 g/kg
Soaking syrup	80 g/kg	150 g/kg	250 g/kg

(doses valid for Cointreau®, Rémy Martin®, Mount Gay® and Kirsch Jacobert®)