

Cremfil Zesty Lemon EZ Pack & Cremfil Venetian EZ Pack

Cremfil is our range of ready-to-use cream fillings especially designed for bakery and patisserie. These fillings can be used in a wide range of finished goods, before or after baking. The newest additions to our cream fillings portfolio are our **Cremfil Zesty Lemon EZ Pack** and **Cremfil Venetian EZ Pack**.

Product: Cremfil Venetian EZ Pack
Product Code: 4020126
Packaging: 12 x 1kg pouch packs
Shelf Life: Ambient unopened for 6 months
Format: Ready-to-use convenient pouch packs
Claims: Contains no artificial flavours or colours



Product: Cremfil Zesty Lemon EZ Pack
Product Code: 4020039
Packaging: 12 x 1kg pouch packs
Shelf Life: Ambient unopened for 6 months
Format: Ready-to-use convenient pouch packs
Claims: Contains no artificial flavours or colours



Applications:



Mousses and entremets



Cakes and cupcakes



Pastries



Donuts



Tarts



Boston Cream Whoopie Pies

Composition :

1. Whoopie Cake
2. Fillings and Toppings

Ingredients	Grams
Whoopie Cake	
Satin Chocolate Velvet cake	500g
Oil	150g
Whole Eggs	130g
Water	125g
Fillings and Toppings	
Cremfil Venetian Ez-Pack	As needed
Belgian Chocolate Ganache	500g
Whipping Cream 35%	25g

Working Method:

Whoopie Cake

- Combine all ingredients in a mixing bowl fitted with a paddle attachment.
- Blend together for 1 minute on slow speed.
- Scrape down bowl and mix for 3 minutes on medium speed.
- Pipe batter onto a lined baking pan.
- Bake in a rack oven at 180 °C / 356 °F for approximately 10 minutes.
- Allow to cool completely before filling.

Fillings and Toppings

- Pipe approximately 5g of **Cremfil Venetian** between two cake rounds.
- Place in the fridge or freezer to chill.
- Combine and heat **Belgian Chocolate Ganache** and cream together until homogenous and dip the top of each whoopie pie.
- Place in the fridge to set if desired.

Tips & Tricks

Drizzle the top with **Puratop White N Shiny** or white Chocolate.



Mini Lemon & Ginger Pavlovas

Composition :

1. Ginger Meringue
2. Fillings and Toppings

Ingredients	Grams
Ginger Meringue	
Egg whites	180g
Sugar	300g
Ground Ginger	3g (1 tsp)
Lemon Juice	5g
Vanilla	2.5g (½ tsp)
Cornstarch	5g (2 tsp)

Working Method:

Ginger Meringue

- Preheat oven to 110°C / 225°F and line a baking pan with parchment paper.
- Whip egg whites on medium speed until foamy and begin slowly adding sugar while mixing.
- Continue mixing until the mixture becomes stiff, glossy and the sugar has dissolved (5-8 minutes). Avoid overmixing.
- Combine ginger into lemon juice and vanilla, carefully fold this mix into meringue, and then fold in the cornstarch.
- Using a piping bag fitted with a large star tip, pipe circles (3- 3.5 inches in diameter).
- Bake immediately for 1.5 hours.
- Turn off the oven and continue baking for an additional 30 minutes to obtain a crispy meringue.

Fillings and Toppings

Cremfil Zesty Lemon EZ-Pack	500g
Ambiante	500g

Fillings and Toppings

- Whip **Ambiante** at medium speed for 4 to 5 minutes.
- Using a piping bag fitted with a large star tip, pipe circles on the edge of the meringue base to create a nest.
- Fill the center with **Cremfil Zesty Lemon** filling.
- Garnish with fresh lemon zest.

Tips & Tricks

You can omit the ginger from the recipe if desired.

