

Vizyon Stella Whipping Cream – Directions for Use

The following will make around 600g of whipped cream which will cover approximately 3 to 4 normal sized 8-inch cakes.

Ingredients:

200 grams of Whipping Cream powder
340 ml water

Directions:

Place Stella Whipping Cream packet in the fridge for around 15 minutes or more before use. Note - that the product doesn't need refrigerating but it will perform better if it is been cooled down before using.

- Place 200g of whipping cream into the mixer bowl
- Add 340ml of water – for a firmer cream we recommend to use chilled water at around 10-12 degrees or out of the fridge. Chilled water is not necessary but will make the whipped cream firmer for use.
- Premix the powder by hand whisk in a mixers bowl to assist in circulating all the powder through the mix.
- Set the mix in a mixer for 1 min on slow speed followed by 6 min on fast speed. Ensure that product is mixed for the full time period. The product will appear to be ready however you will need at least a minimum of 6 minutes mixing for best results

Your whipped cream is now ready for use.

Note:

- If you only use water in the mix the product will be ambient temperature stable meaning the product will not spoil in room temperature.
- Any leftover mixed whipped cream may be left in the fridge for up to a week after mixing and can be re-used. Add a little bit of water and re-whisk the mix before re-using.
- Milk or any other flavoured juice such as orange juice can also be used to change the flavour of the whipped cream. You should use a lesser amount of liquid when mixing when not using water.

Additional Uses:

- The product can be combined with Vizyon Cold and Glamour Glazes as well as Fruit Fillings to add further flavour and texture to the whipped cream.
- It can also be combined with Vizyon Charlotte Powders to create flavoured mousse fillings.