



## HOTSETT® CRÈME

Our development team have worked tirelessly to develop a range specifically designed for pies which is highly stable, allowing for a perfect cut (no slump or oozing). These delicious tasting fillings are both bake and freeze thaw stable and pour or pipe easily from the piping bag into your unbaked pie shell.

Please also note these can be used as a general filling without being baked (see over page).

### Using unbaked shells:

To achieve the perfect set (and cut) we recommend that the internal 'core' temperature of your filling bubbles and reaches 90°C during baking. This can be achieved by baking at 180°C to 190°C for 20 to 25 minutes for a 180mm x 35mm pie shell. Allow the pie to cool completely before cutting.

### Using pre-baked shells:

Alternatively the filling can be brought to boiling point (on a stove top or in a microwave) and poured into a pre-baked shell and then chilled before cutting.



**Packaging:** convenient 1.25kg piping bags

### Available in the following flavours:

- Lemon & Lime GF
- Mango & Blood Orange GF
- Passionfruit & Yuzu GF

Please note the initials 'GF' denote gluten free.

**For more information please contact your local Barker's Professional representative or phone customer services on:**

0800 227 537 (NZ) or 1800 145 745 (AUST) [www.barkersprofessional.nz](http://www.barkersprofessional.nz)

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**UNBAKED APPLICATIONS**



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**TART**



**ECLAIR**



**SOFT CENTRED MUFFIN**



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