



Mactop® Traditional

Product Code: F0914 (12x1L) F0913 (10L)

Pack Size: 12x1L & 10L

Mactop® Traditional is a delicious alternative to fresh cream that is ideal for patisserie, confectionery, gateaux and desserts. It contains less than half the fat of double cream and when whipped, it's freeze-thaw stable and triples in volume, giving you a great yield every time. The thick, creamy consistency of the whip holds exceptionally well and stays deliciously fresh for up to four days in the fridge. It can be blended with custard to create crème patisserie-type filling for choux and doughnut products.

And if you want to add your own flair? No problem — you can add colours and flavours without it affecting the finish of the whip. Plus, our Tetra cartons have been recently redesigned to reduce our environmental impact even further as they are now made out of 87% renewable material.

For recipe ideas visit www.macphie.com

Method:

- Chill to 2-10°C and fill to approximately 1/3rd of bowl capacity before whipping.
- Whip until desired consistency is achieved.

Notes:

- Shelf life from date of manufacture: 9 months (1 Litre), 6 months (10 Litre). Unopened, store in a cool, dry place (<20°C).
- Shelf life once opened: Once opened, keep refrigerated and consume within 7 days.

simply clever food

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