

Vegan Buttercream Chocolate Center

APP # 17541

An indulgent center for enrobed vegan chocolates. Enrobe in Valrhona AMATIKA 46% Vegan Chocolate or your favorite vegan milk chocolate for an indulgent plant-based treat with creamy buttery flavor but no dairy.

Featuring:

Vegan Cream Type Flavor 304108

INGREDIENTS	%
WATER	4.9
SUGAR	55
CORN SYRUP 42DE	20
MEDIUM INVERT SYRUP	12
CANOLA OIL	4.0
COCONUT OIL	3.0
NATURAL VEGAN CREAM TYPE FLAVOR	1.0
SALT	0.1

Directions:

1. Combine Sugar, Corn Syrup, Invert Syrup, Coconut Oil, Canola Oil, and Water and cook to 242 F.
2. Cool under agitation until mix begins to lighten and become creamy.
3. Add Salt and Flavor and continue beating until thickened.
4. Transfer to a sheet pan or marble slab to cool.
5. Dust with 10x sugar as needed and cut into shapes for enrobing.

Other True Dairy Ingredients Suitable for Confections:

- True Dairy Cream Concentrate 303111
- True Dairy Cream Concentrate 303193
- Natural Butter Flavor 303191
- Natural Condensed Milk WONF 304368
- Natural Sour Cream WONF 301175