

Macfil is a concentrated confectionery filling which, by varying the amount of water added, will whip into either a light or firm filling.

The life of **Macfil** depends upon the amount of water used, the lower the level, the longer the shelf life. At maximum water level the product has 3-4 days life, however with minimum water the life is 10-14 days, depending on storage conditions.

Macfil will readily take flavours, colours, piping jelly, etc. to give a variety of simple and inexpensive flavoured fillings.

RECIPE – FIRM FILLING	kg	lb	oz	MAKE UP INSTRUCTIONS (for vertical Hobart type mixer)
Macfil	1.000	2	4	<ul style="list-style-type: none"> Using a whisk, blend Macfil and water together on slow speed until a smooth paste is obtained (approximately 1 minute). Scrape down. Whisk on top speed until full volume is obtained. This should take a further 7-8 minutes.
Water	0.110-0.220	0	5-9	
Total	1.110-1.220	2lb 9oz–2lb 13oz		

RECIPE – LIGHT FILLING	kg	lb	oz	MAKE UP INSTRUCTIONS (for vertical Hobart type mixer)
Macfil	1.000	2	4	<ul style="list-style-type: none"> Using a whisk, blend Macfil and water together on slow speed until a smooth paste is obtained (approximately 1 minute). Scrape down. Whisk on top speed until full volume is obtained. This should take a further 7-8 minutes.
Water	0.330-0.440	0	14-18	
Total	1.330-1.440	3lb 2oz-3lb 6oz		

NOTES

- For best results **Macfil** should be tempered to approximately 65°F (18°C) before whisking.
- Do not use more than 450g (1lb) **Macfil** per 4 quarts of bowl capacity.
- Ensure that the water is blended with **Macfil** to a smooth paste, which is free from lumps, and scrape down well before whisking on top speed.
- Once whipped, for optimum shelf life, keep **Macfil** refrigerated.
- Store in a cool place. Always replace lid after use.

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.