



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, then chilled before cutting.



Convenient 1.25kg piping bag

Available in the following flavours:

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

GF - Gluten Free
DF - Dairy Free
HS - Halal Suitable

V - Vegetarian Suitable
VE - Vegan Suitable

EST. 1969

BARKER'S PROFESSIONAL

BAKED APPLICATIONS



meringue pie



tart



soft centred muffin

UNBAKED APPLICATIONS



sponge roll



eclair



tartlet