

FILLING

# Mascarpone

*Felchlin's natural and soft melting filling with Mascarpone flavour*



**Felchlin**  
SWITZERLAND

# Mascarponosa

*Felchlin's filling with Mascarpone aroma provides a neutral and authentic base for your creations. Enhance your pralines, cakes, pastries and desserts with Mascarponosa – a rich filling created exclusively from Swiss cream and milk.*

## *Advantages*

A neutral base filling that can be intensified with other fillings or flavours – for practical and efficient applications.

## *Applications*

- pralines
- entremets/petit gâteaux
- dessert creations
- baked cakes

## *Note*

- ready to use
- warm up to 28-30° C (82-90° F)
- ability to whip
- ability to pipe
- useable as a coating
- can be whipped with milk or fruit purée
- natural food colour can be added

## *Recipes*

Recipes created by our pastry chefs are available under [www.felchlin.com](http://www.felchlin.com)

**Art. No. DF33E**

**Mascarponosa, filling with Mascarpone flavour**

**Packaging: pail 6 kg / 13.2 lbs**



Your local distributor: