

CREAM CENTER FORMER

This machine is designed to form ready-to-dip spheres of ganache, firm crèmes or marzipan. A-5004



STEP-BY-STEP

MAKING CREAM CENTERS

Follow these simple steps to form centers, using desired filling recipe.

- 1) Form a slab of ganache, creme or marzipan the same depth as final ball size. (not shown)
- 2) Place the slab of marzipan onto the base of the machine. Cover with top and press down, forming strips of marzipan.
- 3) Remove cover and set aside.
- 4) Reorient strips of marzipan across ridges of machine base.
- 5) Replace cover and press down...
- 6) ...while simultaneously moving back and forth, forming balls.

