



# BEEF PHO BROTH

## WITH FISH SAUCE CARAMEL COTTON CANDY

### Featuring Bell Flavors:

- BEEF FLAVOR (SMOKE FLAVORING ADDED), SPRAY DRY, 211.56265
- **BELLTECH®** SALT ENHANCER POWDER, NATURAL, 141.38533
- PHO VIETNAMESE TYPE FLAVOR OS, NATURAL, 132.33459
- FISH SAUCE TYPE FLAVOR, NATURAL, 56.32283 (COTTON CANDY)
- TOFFEE CARAMEL FLAVOR, ARTIFICIAL, 29.31062 (COTTON CANDY)

*Allergens: None*

# PRODUCT INFORMATION SHEET

Formula is for Experimental Purposes Only



## BEEF PHO BROTH

SAV23517.4

Version: 2

**Description:** This bone broth features Bell's Vietnamese Pho Flavor to provide rich beef broth notes and warming star anise notes.

Formula	%
WATER	94.062
SALT, FINE, FLAKE	1.714
BEEF BASE, BETTER THAN BOUILLON	1.410
<b>BEEF FLAVOR (SMOKE FLAVORING ADDED), SPRAY DRY, 211.56265</b>	<b>1.274</b>
SUGAR	1.072
<b>SALT ENHANCER POWDER, NATURAL, 141.38533</b>	<b>0.329</b>
<b>PHO VIETNAMESE TYPE FLAVOR OS, NATURAL, 132.33459</b>	<b>0.139</b>
Total	100.000

### Procedure

1. Plate flavor onto salt, mix remaining ingredients together until uniform
2. Hydrate 5 grams with 8 fluid ounces of boiling water. Stir until completely dissolved

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# FISH SAUCE CARAMEL COTTON CANDY

SAV10125.004

Version: 1

### Formula

%

SUGAR, SUPERFINE	98.309
<b>FISH SAUCE TYPE FLAVOR, NATURAL, 56.32283</b>	<b>0.590</b>
COLOR, EXBERRY SHADE "SCARLET RED", #151809, GNT USA	0.531
MONOSODIUM GLUTAMATE	0.246
<b>TOFFEE CARAMEL FLAVOR, ARTIFICIAL, 29.31062</b>	<b>0.177</b>
SALT, FLOUR	0.147
Total	100.000

### Procedure

1. Mix sugar and plate flavor onto sugar, mix thoroughly until well combined and there are no clumps of wet sugar.
2. Pre-heat cotton candy machine, and add the allotted amount using scoop that comes with the machine.
3. Have cone at the ready to spin and catch the candy floss. Portion as necessary.

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# FORTUNE COOKIE CREAM PUFF

*Flip this cream puff over to reveal your fortune!*

————— **Featuring Bell Flavors:** —————

- **VANILLA FLAVOR WONF (2X TYPE), NATURAL, 143.21200**
- **COOKIE, FORTUNE TYPE FLAVOR, NATURAL & ARTIFICIAL, 143.61248 (FILLING)**

*Allergens: Milk, Eggs, Wheat, Gelatin*

# PRODUCT INFORMATION SHEET

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## FORTUNE COOKIE CREAM PUFF

SWE12525.009

Version: 1

Formula	%
PATE A CHOUX WITH CRACKLE TOP FOR FORTUNE COOKIE, SWE00625.006	20.00
FORTUNE COOKIE PUFF FILLING, SWE12525.008	80.00
Total	100.00

### Procedure

Fill choux and serve

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PATE A CHOUX WITH CRACKLE TOP FOR FORTUNE COOKIE,  
SWE00625.006

Formula	%
EGGS, WHOLE	31.69
BUTTER, UNSALTED	15.85
FLOUR, BREAD	16.84
WATER	31.69
SUGAR	0.24
SALT	0.49
VANILLA FLAVOR WONF (2X TYPE), NATURAL, 143.21200	0.29
CRACKLE TOP FOR CHOUX, SWE00625.005	2.90
Total	100.00

### Procedure

1. Bring the water, butter, sugar, and salt to a boil over medium heat, stirring constantly. Remove from the heat, add the flour all at once, and stir vigorously to combine. Return the pan to medium heat and cook, stirring constantly, until the mixture pulls away from the side of the pan, about 3 minutes.
2. Transfer the mixture to the bowl of a stand mixer and beat briefly on medium speed with the paddle attachment. Add the eggs, one at a time, beating until smooth after each addition.
3. Pipe onto a lined sheet pan as desired, about 1" diameter using a large No.5 pastry tip. Lightly brush with egg wash.
4. Add a disk of the crackle on top of each choux
5. Bake at 425F for about 10 minutes and then drop the oven to 350F for an additional 15-20 minutes or until cracks formed in the pastries are no longer yellow.
6. Cool to room temperature before filling.

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FORTUNE COOKIE PUFF FILLING, SWE12525.008

Formula	%
CREAM, HEAVY WHIPPING (36% MILKFAT)	39.19
MILK, WHOLE (3.25% MILKFAT)	32.66

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# FORTUNE COOKIE CREAM PUFF

SWE12525.009

Version: 1

SUGAR, WHITE, GRANULATED	9.80
EGGS, WHOLE	6.53
WATER	5.22
BUTTER, UNSALTED	3.59
STARCH, CORN	1.96
GELATIN, 250 BLOOM	0.59
SALT, SEA, FINE GRANULATED	0.07
<b>COOKIE, FORTUNE TYPE FLAVOR, NATURAL &amp; ARTIFICIAL, 143.61248</b>	<b>0.40</b>
Total	100.00

### Procedure

1. Prepare a pastry cream by heating milk until mixture comes up to a boil.
2. Dry blend sugar, starch, and salt. Add eggs and whip until mixture is lighter in color and fluffy.
3. Temper scalded milk into egg mixture and return to heat, cooking over medium heat until the mixture has thickened as starch flavor has cooked out.
4. Remove from heat, add butter and stir in until melted. Chill in an ice bath covered to prevent moisture loss.
5. Combine gelatin and water and place into a warm water bath until gelatin has melted.
6. Whip heavy cream, flavors, and cinnamon in a mixer until soft peaks have been achieved, slowly pour in melted gelatin mixture and continue to whip until medium peaks are achieved.
7. Fold in chilled pastry cream and place mixture under refrigeration until ready to use.

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# BUTTER BEER

## WITH AURA-REVEALING SALTED CARAMEL COTTON CANDY

**RED:**  
*Energetic*

**PINK:**  
*Generous*

**ORANGE:**  
*Vibrant*

**YELLOW:**  
*Optimistic*

**GREEN:**  
*Soothing*

**BLUE:**  
*Powerful*

**BLACK:**  
*Mysterious*

### Featuring Bell Flavors:

- CREAM SODA TYPE FLAVOR, NATURAL, 47.22817 0.030 g
- BUTTERSCOTCH TYPE FLAVOR, NATURAL, 25.26899 0.150 g
- VANILLA CREAM TYPE FLAVOR, NATURAL, 143.55221
- CARAMEL, SALTED TYPE FLAVOR, NATURAL, (FN-21749)  
29.56230 (COTTON CANDY)

*Allergens: None*

## PRODUCT INFORMATION SHEET



Formula is for Experimental Purposes Only

# BUTTERBEER

BV10125.009

Version: 1

### Formula

### AMOUNT

WATER	88.640 g
SODIUM BENZOATE	0.030 g
POTASSIUM SORBATE	0.030 g
BROWN SUGAR, LIGHT, DOMINO	11.000 g
PHOSPHORIC ACID, 85%	0.070 g
<b>CREAM SODA TYPE FLAVOR, NATURAL, 47.22817</b>	<b>0.030 g</b>
<b>BUTTERSCOTCH TYPE FLAVOR, NATURAL, 25.26899</b>	<b>0.150 g</b>
<b>VANILLA CREAM TYPE FLAVOR, NATURAL, 143.55221</b>	<b>0.050 g</b>

### Procedure

1. Dissolve Sodium Benzoate and Potassium Sorbate
2. Add Sugar
3. Add Acid
4. Add Flavors
5. Mix Well
6. Carbonate to 5 g/L of CO<sub>2</sub>

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# COLOR CHANGING COTTON CANDY DISC FOR BUTTERBEER

SWE12125.013

Version: 1

## Formula

%

SUGAR, SUPERFINE	99.650
<b>CARAMEL, SALTED TYPE FLAVOR, NATURAL (FN-21749), 29.56230</b>	<b>0.350</b>
Total	100.000

## Procedure

1. Mix sugar and plate flavor onto sugar, mix thouroughly untill well combined and there are no clumps of wet sugar.
2. Pre-heat cotton candy machine, and add the allotted amount using scoop that comes with the machine.
3. Have cone at the ready to spin and catch the candy floss, set aside to make the "disc".
4. Print image onto the cotton candy using the Edible Ink Printer, let dry.
5. Cut a hole in the middle with an offset spatula to be able to add the mica glitter+ dry color powder into the center, and seal the disc.
6. Add to the beverage and swirl to see the beverage change color and the glitter to swirl.