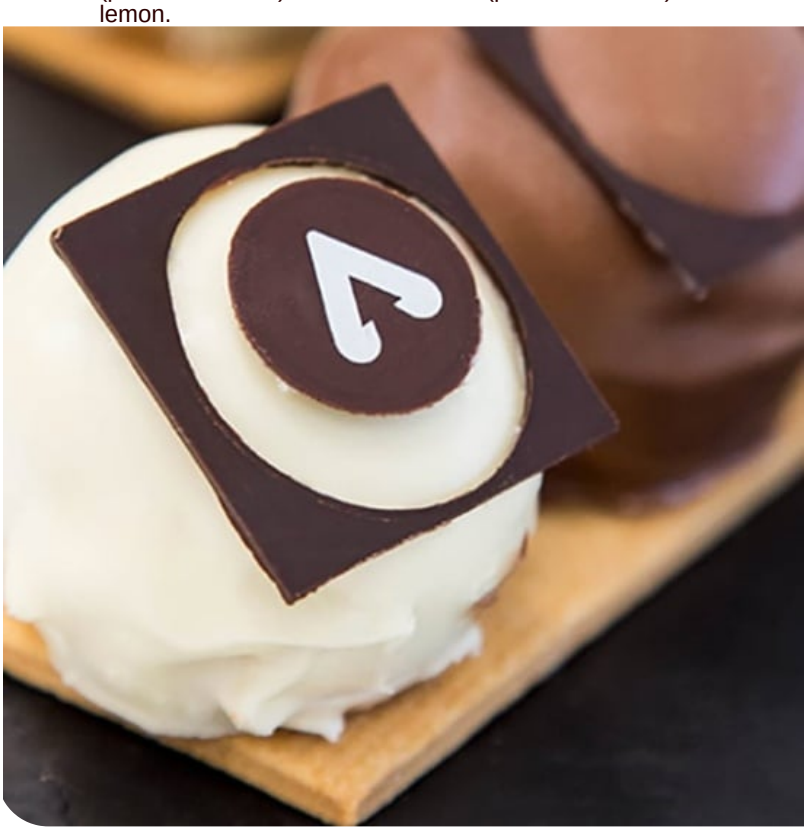
COVERCREAM BIANCO

PASTRY COVERCREAM

White creamy product specially made for covering, frosting and decorations. Excellent results even when used as a filling. You can use it to flavour creams and liquid cream too. Within this product line you will find all these options: white (palm oil free too), cocoa, chocolate (palm oil free too) and lemon.



MODALITÀ D'USO

- Profiteroles
- Cakes
- Cream
- Covering
- Icing
- Decoration

DETTAGLI PRODOTTO

Codice prodotto 01010703

ALLERGENI/CROSS CONTAMINAZIONI

irca GROUP Extraordinary made simple.

Allergens

Soybeans

Milk

Cross-contaminations

Nuts

INFO

Details
White creamy product specially made for covering, frosting and decorations. Excellent results even when used as a filling. You can use it to flavour creams and liquid cream too. Within this product line you will also find all these options: palm oil free white, cocoa, chocolate (palm oil free too) and lemon.

Description
ivory refined paste used to cover "Profiteroles", cakes and as a filling of chocolates and cakes.

Denomination
spreadable cream. Semi-finished confectionery product.

Directions for use
COVERING "PROFITEROLES".
Heat in a bain-marie at 30-35°C the necessary quantity of COVERCREAM and stir well. Plunge cream-puffs into the cream and, using the special fork, make the traditional "Profiteroles".
COVERCREAM covers perfectly cream-puffs with an uniform coat that will remain creamy and brilliant. To obtain a change of colour and taste like milk chocolate is sufficient to mix COVERCREAM CACAO and COVERCREAM BIANCO in the same quantities.
Coverings obtained with COVERCREAM maintain their exceptional creamy and brilliant power after freezing too. To obtain good cream-puffs we suggest to use our "GRANBIGNE" (a mix for the cold immediate preparation of cream-puffs) while for their fillings we can offer our "TOP CREAM" and "BABET" (mix for the production of, respectively, cold and warm custard).
COVERINGS AND DECORATIONS OF CAKES AND "SEMIFREDDI".
Heat in a bain-marie at 30-35°C the necessary quantity of COVERCREAM, stir well and cover the cakes.
With COVERCREAM you get refined topping with creamy power that avoids the forming of cracks under the pressure of the knife when cutting. During preparation of "Semifreddi" this characteristic is particularly appreciated both in case of glazing as well as of decoration or variegation. COVERCREAM BIANCO at room temperature has a smooth and creamy structure that enables to use it immediately as decoration.
AROMATIZER FOR CREAMS.
COVERCREAM BIANCO is suitable for the preparation of creams that, compared with the creams obtained with normal recipes, are enormously improved in taste and lightness.
Recipe: margarine kg. 2
invert sugar kg. 1,3
COVERCREAM BIANCO kg. 1
custard (our TOP CREAM) kg. 0,5
RUM kg. 0,150
Preparing procedure: whip for some minutes margarine and invert sugar at medium speed. Add all ingredients and stir well.
Attention: it's important to use medium speed.
FILLING CREAMS.
COVERCREAM BIANCO enables to realize quickly delicious and soft fillings in several tastes for different uses.