CREMIRCA ARANCIA

PASTRY CREMIRCA

Ready-to-use orange flavoured creamy spread. Its soft consistency makes it suitable as a filling, to be applied either before or after baking, as well as for decorations. Excellent results even when used to flavour custard and liquid cream. Discover the whole range of products!



MODALITÀ D'USO

Filling **Decoration** **Flavouring**

DETTAGLI PRODOTTO

Codice prodotto 01520537

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Milk

irca GROUP Extraordinary made simple.

INFO

Claims
Palm oil free

Details
Ready-to-use orange flavoured creamy spread. Its soft consistency makes it suitable as a filling, to be applied either before or after baking, as well as for decorations. Excellent results even when used to flavour custard and liquid cream. Palm oil free.

Description
orange cream for filling of confectionery products. CREMIRCA ARANCIA SP is ready for use and is particularly suitable for all confectionery applications. Palm free version

Denomination
semifinished product for confectionery.

Directions for use
CREMIRCA ARANCIA SP is ready for use and is ideal for all filling and decoration utilizations. CREMIRCA ARANCIA SP is particularly suitable for all applications where high baking resistance is requested. When frozen CREMIRCA ARANCIA SP maintains unchanged its features. CREMIRCA ARANCIA SP lends perfectly itself as flavouring of custard cream in the preparation of 'Bavaresi', mousses and 'Semifreddi'.

RECIPES
ORANGE TART:
cover a cake tin with short pastry at 4 mm approx thickness, hole the bottom and deposit 1 cm of CREMIRCA ORANGE SP. Bake at 200/210°C reaching a complete goldenbrowning of the short pastry. Let cool, then decorate with lemon slices and glaze with BLITZ.
ORANGE CAKE WITH MERINGUE:
deposit 1 cm of CREMIRCA ORANGE SP on the bottom of short pastry already baked. Decorate the surface with small meringue thornes, then put in hot oven up to goldenbrowning.