CREMIRCA LIMONE

PASTRY CREMIRCA

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

MODALITÀ D'USO

Filling **Decoration** **Flavouring**

DETTAGLI PRODOTTO

Codice prodotto 01520534

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Milk

INFO

Claims
Palm oil free

Details
Ready-to-use lemon flavoured creamy spread. Its soft consistency makes it suitable for fillings, either before or after baking, as well as for decorations. Excellent results even when used to flavour custard and liquid cream. High performance even when frozen. Palm oil free.

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

RECIPES
LEMON TART:
cover a cake tin with short pastry at 4 mm approx thickness, hole the bottom and deposit 1 cm of CREMIRCA LIMONE 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.
LEMON CAKE WITH MERINGUE:
deposit 1 cm of CREMIRCA LIMONE SP on the bottom of short pastry already baked. Decorate the surface with small meringue thornes, then put in hot oven up to goldenbrowning.

DETTAGLI PRODOTTO

Codice prodotto 01520536

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Milk

INFO

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Palm oil free

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