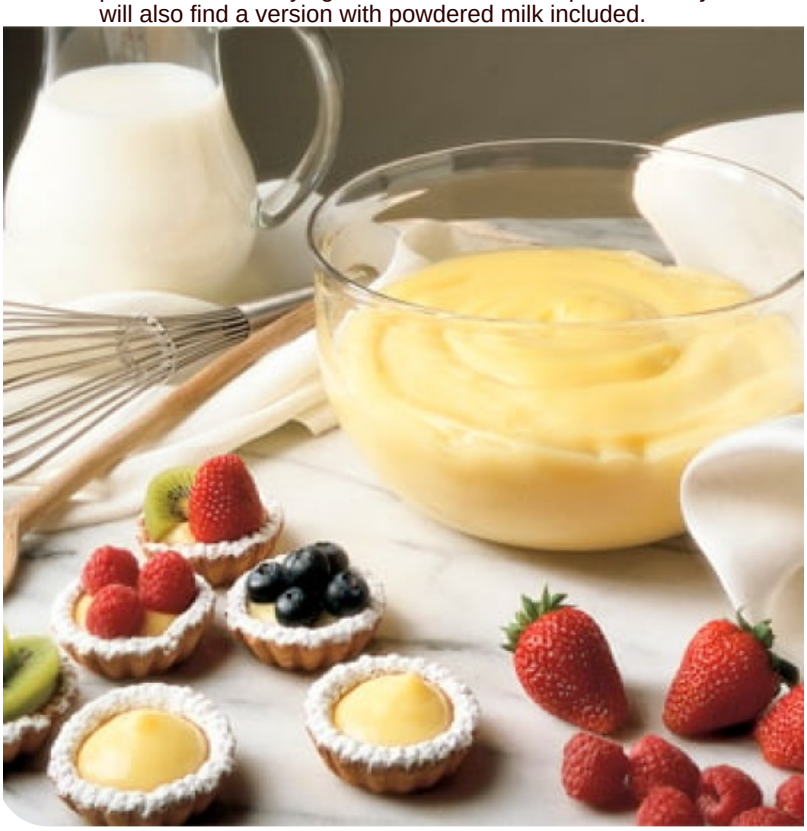
SOVRANA

PASTRY SOVRANA

Powdered mix for hot process making of traditional custard with an incredible structure. Flour is not needed, with Sovrana you can personalize your own custard just by balancing base ingredients. Highly resistant to baking and freezing, optimal performance always guaranteed. Within the product line you will also find a version with powdered milk included.



MODALITÀ D'USO

Crème patissière

DETTAGLI PRODOTTO

Codice prodotto 01070104

ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations



Eggs



Milk

INFO

Details
Powdered mix for hot process making of traditional custard with an incredible structure. Flour is not needed, with Sovrana you can personalize your own custard just by balancing base ingredients. Highly resistant to baking and freezing, optimal performance always guaranteed.

Description
mix in powder for easy preparation of warm custard cream for filling of sweets like "cannoncini", cream puffs, doughnuts, etc. and for the preparation of coating for profiteroles. SOVRANA requires the addition of sugar and milk and it is particularly suitable for custard cream baking machines. The custard cream is bake and freeze resistant.

Denomination
semifinished product for warm custard cream.

Directions for use
SOVRANA 100 grs
Sugar 200-300 grs
Milk 1.000 grs
Disperse SOVRANA and sugar in a small amount of milk stirring strongly to avoid lumping. Add the remaining milk and bring to boil stirring continously. The custard cream obtained with SOVRANA is oven resistant. SOVRANA is particularly suitable to be used with custard cream baking machine. A custard cream with richer taste can be obtained adding egg yolks and butter.

DETTAGLI PRODOTTO

Codice prodotto 01070400

ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations



Eggs



Milk

INFO

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Extraordinary made simple.

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