

SOVRANA LATTE

PASTRY SOVRANA

Powdered mix for hot process making of traditional custard with an incredible structure. Flour and milk are 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 which doesn't contain milk.



MODALITÀ D'USO



Crème patissière

DETTAGLI PRODOTTO

Codice prodotto 01070119

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Milk

Cross-contaminations



Eggs

INFO

Claims

Powdered milk included

Details

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Description

irca
GROUP

Extraordinary
made simple.

mix in powder for easy preparation of warm custard cream after addition of water and sugar for filling of sweets as "cannoncini", cream puffs, doughnuts, etc and for the preparation of coatings for profiteroles.

Denomination

semifinished product for warm custard cream.

Directions for use

SOVRANA MILK g 180

Sugar g 200-300

Water g 1000

This recipe can be varied according to baker's necessity.

Disperse SOVRANA MILK in sugar, add a small amount of water and mix strongly to avoid lumping; add the remaining water and bring to boil stirring continuously. Cool quickly and keep in refrigerator. The custard cream can be flavoured while still warm by addition of MORELLINA, NOCCIOLATA, PASTA NOCCIOLA, and so on; dosages should be between 150 and 200 g per 1000 g of cream. A custard cream with richer taste can be obtained adding eggs to the basic recipe: they have to be mixed with SOVRANA MILK, sugar and milk at the beginning. An excellent "chantilly" filling is made by mixing equal amounts of cold custard cream and whipped dairy cream.

Important: custard cream must be kept in refrigerator and has limited durability. Bowls and tools must be always perfectly clean. It is advisable to use automatic custard cream baking machines which allow the quick cooling.



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