PERFECTA

PASTRY PERFECTA

Instant powdered mix for cold process custard, made from selected raw materials and with a high content of milk. Ideal for the finest custard, with an excellent structure, a smooth and creamy consistency, along with an excellent structure. Highly resistant to baking and freezing.



MODALITÀ D'USO

Crème patissière

DETTAGLI PRODOTTO

Codice prodotto 01070458

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Milk

Cross-contaminations

Eggs

INFO

Claims
High milk content

Details
Instant powdered mix for cold process custard, made from selected raw materials and with a high content of milk. Ideal for the finest custard, with an excellent structure, a smooth and creamy consistency, along with an excellent structure. Highly resistant to baking and freezing.

Description
light yellow powder ready for the cold instant preparation of custard cream. The cream realized with PERFECTA WT has a smooth and velvety aspect and offers an excellent resistance during baking and freezing.

Denomination
semifinished product for cold instant custard cream

Directions for use
PERFECTA WT_____ g 400-450
water_____ g 1000
The dose of PERFECTA WT can be reduced till 350 g to realize a very soft cream.
To obtain a custard cream with richer flavour and taste, it is possible to use milk instead of water:
PERFECTA WT_____ g 350-400
milk_____ g 1000
Procedure:
add PERFECTA WT to the water (or milk, as preferred) and mix strongly with a whisk.
Allow to rest for 3 minutes, then stir up to obtain a perfect smooth cream.
The custard cream obtained with PERFECTA WT is both bake and freeze resistant.
NOTICE: PERFECTA WT contains a high quantity of milk and it is recommended to carefully clean all tools and containers; avoid any type of contamination. Prepare only the necessary quantity to be used immediately. The cream must be preserved in the refrigerator.