

# TOP CREAM

PASTRY TOP CREAM

Instant powdered mix for cold process custard. Quick and easy to use, perfect to make excellent custard, with a bright yellow colour and a soft creamy texture. Easy to customize too!  
With selected starch and high content in milk included.



## MODALITÀ D'USO



Cr&egrave;me patissi&egrave;re

## DETTAGLI PRODOTTO

Codice prodotto 01070430

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Milk

Cross-contaminations



Eggs

## INFO

### Claims

With selected starch, high content in powdered milk

### Details

Instant powdered mix for cold process custard. Quick and easy to use, perfect to make excellent custard, with a bright yellow colour and a soft creamy texture. Easy to customize too!

### Description

light yellow powder ready for instant preparation of custard cream.

### Denomination

**irca**  
GROUP

Extraordinary  
made simple.

semifinished product for instant preparation of custard cream.

**Directions for use**

TOP CREAM\_\_\_\_\_ g 400-450

tap water\_\_\_\_\_ g 1000

To obtain a custard cream with richer flavour and taste it is possible to use milk instead of water:

TOP CREAM\_\_\_\_\_ g 350-400

milk\_\_\_\_\_ g 1000

Procedure:

add TOP CREAM to the water (or milk, as preferred) and mix strongly with a whisk.

Allow to rest for 3 minutes, then stir shortly obtaining a perfect smooth cream ready to use.

The custard cream obtained with TOP CREAM is both bake and freeze resistant.

NOTICE: TOP CREAM contains a high quantity of milk and it is then recommended to carefully clean all tools and containers; avoid any type of contamination. The cream must be consumed within 24 hours if kept at room temperature (18-20°C). For a longer conservation put the cream in refrigerator immediately after its preparation.



**Extraordinary  
made simple.**