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

Crème patissière

DETTAGLI PRODOTTO

Codice prodotto 01070430

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

irca GROUP Extraordinary made simple.

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
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 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.