

FRU FRU PREMIUM

PASTRY VEG CREAM (PANNA VEGETALE)

Special powder mix to make vegetable cream or to stabilize fresh cream. Perfect for filling, decoration and ice cream making.



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01070115

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cross-contaminations



INFO

Description

vegetable whip topping powder for filling, couverture and decoration of pastry products and for ice-creams.

Denomination

semifinished product for confectionery.

Directions for use

RECIPE 1

FRU FRU PREMIUM g 1000

water (10-15°C) g 2000

irca
GROUP

Extraordinary
made simple.

RECIPE 2

FRU FRU PREMIUM g 1000

water (10-15°C) g 1000

milk (4-6°C) g 1000

RECIPE 3

FRU FRU PREMIUM g 500

water (10-15°C) g 1000

fresh dairy cream g 1000

Add FRU FRU PREMIUM to the liquids and whip in planetary mixer at medium speed for 5-6 minutes until obtaining the best texture.

The whipped product must be kept in refrigerator and quickly used.

FRU FRU PREMIUM is very well suited to decor cakes, mousses, ice-cream in substitution of dairy whipped cream; it is more easy to whip and possesses bigger stability.

The whipped product can be flavoured with cocoa concentrated specialities like MORELLINA and IRCA CAO, or with custard cream, hazelnut paste etc..

FRU FRU PREMIUM can be useful as a stabilizer of dairy cream when added at the dosage of 50-100 g/litre before whipping.

Moreover, ice cream can be made more creamy and lighter with 50-100 g of FRU FRU PREMIUM per liter.



**Extraordinary
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