

# BABET

PASTRY OTHER HOT-WORKING CUSTARDS

Hot process custard powder mix, suitable either for instant preparation or cream cookers use. Custard made from BABET is marked by typical delicious flavour, incredibly creamy texture and long-lasting freshness. Moreover, it proves to be freeze-stable and bake-stable.



## 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 01070108

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cross-contaminations



## INFO

### Description

light yellow powder suitable for the instant preparation or with custard baking machine of warm custard cream. The cream obtained with BABET NEW can be frozen and can also be baked

### Denomination

semifinished product for warm instant custard cream.

### Directions for use

BABET NEW \_\_\_\_\_ g 400

boiling water \_\_\_\_\_ g 1000

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GROUP

Extraordinary  
made simple.

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

BABET NEW \_\_\_\_\_ g 350-400

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

Procedure:

\* bring water (or milk) to boil

\* add BABET NEW and mix rapidly with a whisk for a few seconds; the cream must have a dense smooth consistency.

\* remove from heat source and let cool

Note: to have a firmer consistency it may be necessary to stir the cream a few seconds longer over the heat source.

USE WITH CUSTAD BAKING-MACHINE

The recipe can be modified according to the type of machine used:

BABET NEW \_\_\_\_\_ 10 kg

water \_\_\_\_\_ 10 kg

milk \_\_\_\_\_ 25 kg

sugar \_\_\_\_\_ 2 kg

A cream with richer taste can be obtained with the addition of

egg yolk \_\_\_\_\_ 2 kg

butter \_\_\_\_\_ 2 kg



Extraordinary  
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