

EMILY CREAM

PASTRY EMILY CREAM

Instant cold process custard powder mix, the ideal to make delicious and silky custard that proves to be bake-stable and freeze-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 01070495

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Milk

Cross-contaminations



Eggs

INFO

Description

mix in powder for the cold instant preparation of custard cream. The cream realized with EMILY CREAM 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

EMILY CREAM _____ g 400-450

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 (15-25°C) instead of water:

EMILY CREAM _____ g 350-400

milk _____ g 1000

Procedure:

add EMILY CREAM 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.

Best results during baking can be obtained using:

EMILY CREAM _____ g 375-400

water _____ g 500

milk _____ g 500

NOTICE: 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.



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