IMPERIALE

PASTRY IMPERIALE

Cold process custard mix made from milk, the ideal to easily and quickly 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 01070489

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Milk

Cross-contaminations

Eggs

INFO

irca GROUP Extraordinary made simple.

Denomination
semifinished product for cold instant custard cream.

Directions for use
IMPERIALE_____ g 350-400
tap water_____ g 1000
Procedure: add IMPERIALE to the cold water mix slowly with a whisk until the obtaining of a thick cream whip in a planetary mixer with a whisk at high speed for 5 minutes to obtain a smooth cream, light and shiny. After each use close the packaging.