

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

Description

light yellow powder based on milk ready for instant preparation of custard cream. The cream realized with IMPERIALE has a smooth and velvety aspect and offers a good freezing resistance.

Denomination

semifinished product for cold instant custard cream.

Directions for use

IMPERIALE _____ g 350-400

tap water _____ g 1000

irca
GROUP

Extraordinary
made simple.

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.



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