

KARINA

PASTRY KARINA

Quick cold process custard mix, the ideal to make delicious and silky custard that proves to be bake-stable and freeze-stable.



MODALITÀ D'USO

No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01070461

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 KARINA 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

KARINA _____ g 400-450

water _____ g 1000

To obtain a custard cream with richer flavour and taste it is possible to use milk (15-25°C) instead of water:

KARINA _____ g 350-400

irca
GROUP

Extraordinary
made simple.

milk_____ g 1000

Procedure:

add KARINA 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:

KARINA_____ g 375-400

water_____ g 500

milk_____ g 500

NOTICE: KARINA contains a high quantity of milk and milk derivatives, it is recommended to carefully clean all tools and contain 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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