KLARA

PASTRY KLARA

Quick cold process custard mix with a light straw-yellow colour, 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 01070469

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Milk

Cross-contaminations

Eggs

INFO

irca GROUP Extraordinary made simple.

Description
mix in powder for the cold instant preparation of custard cream. The cream realized with KLARA has an ivory colour, 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
KLARA_____ 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:
KLARA_____ g 350-400
milk_____ g 1000
Procedure:
add KLARA 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:
KLARA_____ g 375-400
water_____ g 500
milk_____ g 500
NOTICE: KLARA contains a high quantity of milk and milk derivates, 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.