

CREMIX

PASTRY CREMIX

Complete powdered mix for hot process making of traditional custard. You will only have to add water. Highly resistant to baking and freezing. Perfect to be used in cream cookers.



MODALITÀ D'USO



Crème patissière

DETTAGLI PRODOTTO

Codice prodotto 01070133

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Eggs



Milk

INFO

Claims

Rich in whole milk and egg yolk.

Details

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irca
GROUP

Extraordinary
made simple.

Description

mix in powder for instant custard cream with hot preparation in cream baking machine; CREMIX contains milk, egg yolk and "non hydrogenated fat". The custard cream prepared with CREMIX is bake and freeze stable.

Denomination

semifinished product for confectionery

Directions for use

CREMIX 6 kg

water 10 kg

Mix CREMIX and cold water directly in the custard cream baking machine; in order to avoid the creation of clots it is advisable to add the water in small doses. Cook reaching about 92°C and then set up the cooling cycle being sure this will be carried out with discontinuous agitation; when cooling is complete (4°C) the cream is ready for use.

The cream must be preserved in the refrigerator.



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