

DIPLOMATIC CREAM

Intermediate level

Filling cream of sweet with storage at 5°C



RECIPE CREATED BY:

Marco De Grada

Pastry chef

DIPLOMATIC CREAM

water	1000-1050g
TOP CREAM	400g
Fresh cream	600g
PASTA ZABAIONE	10-15g

-Add TOP CREAM to water and shake vigorously with the whisk
-Add the cream to the wire by continuing to stir, then add the PASTA ZABAIONE

TIPS:
-Containing TOP CREAM a high quantity of milk, it is recommended a thorough cleaning of containers and tools; also carefully avoid any contamination.
-Prepare only the amount of product needed for immediate use. The cream should be stored in the refrigerator