



EMILY CREAM 10

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

PRODUCT DETAILS

COD 01070495

CLAIMS

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS



DIRECTIONS FOR USE

EMILY CREAM _____ 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:

EMILY CREAM _____ g 350-400

milk _____ g 1000

Procedure:

add EMILY CREAM 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:

EMILY CREAM _____ g 375-400

water _____ g 500

milk _____ g 500

NOTICE: 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.

TECHNICAL DENOMINATION

semifinished product for cold instant custard cream.