

## PERFECTA 10

Instant powdered mix for cold process custard, made from selected raw materials and with a high content of milk. Ideal for the finest custard, with an excellent structure, a smooth and creamy consistency, along with an excellent structure. Highly resistant to baking and freezing.

## **PRODUCT DETAILS**

COD 01070458

CLAIMS

High milk content

## **DIRECTIONS FOR USE**

PERFECTA WT	g 400-450	
water	g 1000	
The dose of PERFECTA WT can be reduced till 350 g to realize a very soft cream.		
To obtain a custard cream with richer flavour and taste, it is possible to use milk instead of		
water:		
PERFECTA WT	g 350-400	
milk	g 1000	

Procedure:

add PERFECTA WT 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. The custard cream obtained with PERFECTA WT is both bake and freeze resistant. NOTICE: PERFECTA WT contains a high quantity of milk and 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**

ALLERGENS / CONTAMINATIONS

ALLERGENS









semifinished product for cold instant custard cream



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