



TOP CREAM 10

Instant powdered mix for cold process custard. Quick and easy to use, perfect to make excellent custard, with a bright yellow colour and a soft creamy texture. Easy to customize too!

PRODUCT DETAILS

COD 01070430

CLAIMS

With selected starch
high content in powdered milk

DIRECTIONS FOR USE

TOP CREAM _____ g 400-450

tap water _____ g 1000

To obtain a custard cream with richer flavour and taste it is possible to use milk instead of water:

TOP CREAM _____ g 350-400

milk _____ g 1000

Procedure:

add TOP CREAM to the water (or milk, as preferred) and mix strongly with a whisk.

Allow to rest for 3 minutes, then stir shortly obtaining a perfect smooth cream ready to use.

The custard cream obtained with TOP CREAM is both bake and freeze resistant.

NOTICE: TOP CREAM contains a high quantity of milk and it is then recommended to carefully clean all tools and containers; avoid any type of contamination. The cream must be consumed within 24 hours if kept at room temperature (18-20°C). For a longer conservation put the cream in refrigerator immediately after its preparation.

TECHNICAL DENOMINATION

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS



semifinished product for instant preparation of custard cream.