



BABET NEW 10

Hot process custard powder mix, suitable either for instant preparation or cream cookers use. Custard made from BABET is marked by typical delicious flavour, incredibly creamy texture and long-lasting freshness. Moreover, it proves to be freeze-stable and bake-stable.

PRODUCT DETAILS

COD 01070108

CLAIMS

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS



DIRECTIONS FOR USE

BABET NEW _____ g 400

boiling water _____ g 1000

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

BABET NEW _____ g 350-400

boiling milk _____ g 1000

Procedure:

* bring water (or milk) to boil

* add BABET NEW and mix rapidly with a whisk for a few seconds; the cream must have a dense smooth consistency.

* remove from heat source and let cool

Note: to have a firmer consistency it may be necessary to stir the cream a few seconds longer over the heat source.

USE WITH CUSTARD BAKING-MACHINE

The recipe can be modified according to the type of machine used:

BABET NEW _____ 10 kg

water _____ 10 kg

milk _____ 25 kg

sugar _____ 2 kg

A cream with richer taste can be obtained with the addition of egg yolk _____ 2 kg

butter_____ 2 kg

TECHNICAL DENOMINATION

semifinished product for warm instant custard cream.