



## 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

Milk

#### CONTAMINATIONS

Eggs

### 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.