

KLARA 10

Quick cold process custard mix with a light straw-yellow colour, the ideal to make delicious and silky custard that proves to be bake-stable and freeze-stable.

PRODUCT DETAILS ALLERGENS / CONTAMINATIONS

COD 01070469 ALLERGENS CONTAMINATIONS

CLAIMS





DIRECTIONS FOR USE

KLARA	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:		
KLARA	g 350-400	
milk	g 1000	
Procedure:		
add KLARA 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:		
KLARA	g 375-400	
water	g 500	
milk	g 500	
NOTICE: KLARA contains a high quantity of milk and milk derivates, 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		

TECHNICAL DENOMINATION



refrigerator.

semifinished product for cold instant custard cream

