



CREME CARAMEL 6

Special Crème Caramel mix. Very easy and quick to use: you will only have to add milk to make this delicious dessert.

PRODUCT DETAILS

COD 01070614

CLAIMS

ALLERGENS / CONTAMINATIONS

CONTAMINATIONS



DIRECTIONS FOR USE

crème caramel preparation _____ 200 g

milk _____ 1000 g

Stir the mix into about 200 g of milk, avoiding the formation of lumps; then add the remaining milk until reaching boiling temperature, stirring constantly.

Pour the mix into the moulds and put into the fridge for about 1 hour.

TECHNICAL DENOMINATION

semifinished confectionery product.