



## PERFECTA 10

Instant powdered mix for cold process custard, made from selected raw materials and with a high content of milk. Ideal for the finest custard, with an excellent structure, a smooth and creamy consistency, along with an excellent structure. Highly resistant to baking and freezing.

### PRODUCT DETAILS

COD 01070458

### CLAIMS

High milk content

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS



### DIRECTIONS FOR USE

PERFECTA WT \_\_\_\_\_ g 400-450

water \_\_\_\_\_ g 1000

The dose of PERFECTA WT can be reduced till 350 g to realize a very soft cream.

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

PERFECTA WT \_\_\_\_\_ g 350-400

milk \_\_\_\_\_ g 1000

Procedure:

add PERFECTA WT 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.

The custard cream obtained with PERFECTA WT is both bake and freeze resistant.

NOTICE: PERFECTA WT contains a high quantity of milk and 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