

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	ALLERGENS / CONTAMINATIONS	
COD 01070458	ALLERGENS	CONTAMINATIONS

High milk content

CLAIMS

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

