

# Original Crème Patisserie (10185266)



**Brand**



**Usage**

Add water

## Product Description

Original Crème Patisserie delivers a mouth watering rich and creamy flavour

This highly versatile mix is suitable for a variety of applications, including baking and pouring, as well as for use in trifles, vanilla slices, eclairs, pastry cases etc.

The mix is easy and convenient to use, only requiring the addition of water and results in the production of high quality premium custard, which provides an excellent clean cut and superb firm set.

## Features & Benefits

- Easy to use just add water, good Vanilla & caramel flavour.
- Smooth texture
- Can be piped or poured

## Ingredients

	Ingredient	Kg
	Dry Mix	12.5
	Water	

## Instructions

### For Vanilla Slices, Eclairs, Pastry Cases etc.

1 part by weight Original Crème Patisserie, to 2 ½ parts by weight cold water. Mix together and whisk for 1 minute on fast speed. Allow to stand for 10 minutes before use.


### For Baking

1 part by weight, Original Crème Patisserie custard mix, to 2 parts by weight cold water. Mix together and whisk for 1 minute on fast speed.

### For Trifles

1 part by weight, Original Crème Patisserie custard mix, to 4 parts by weight cold water. Mix together and whisk for 1 minute on fast speed.

## Other Information

- Pallet 11/77 
- Shelf Life:
- Shelf Life: 1-2 days unwrapped