



## CUSTARD K

### OVERVIEW

Custard K is a tasty powder mixture for cold-stirred vanilla cream with a rich and delicious vanilla flavour.

A very flexible product that can be used for cakes, pastries, fruit pies, muffins and more. The cream can also be mixed into buttercream, cream and remons and can be spread on coffee and pastry.

Diplom luxury cream vanilla is easy to work with and quick to mix into a finished vanilla cream. Store in the fridge for longer shelf life.

### USAGE

See recipe.

### INGREDIENTS

sugar, modified starch, SKIM MILK powder, vegetable oil (coconut), thickener (E401), salt, flavouring, vanillin, colour (E160a)

## PACKAGING

Code	Size	Type	Palletisation
336917	12,5 kg	Bag	
336915	25 kg	Bag	

## METHOD

Group 1	
Ingredient	KG
Water	1.000
-	0.300
<b>Total Weight: 1.300</b>	

## DESCRIPTION

Whisk the powder into the water. Whisk for 3-4 minutes until smooth. When storing until the next day, keep the cream in the fridge or in a cool room.

## ADDITIONAL INFORMATION

May contain traces of egg.



### STORAGE

Dry conditions, room temperature up to 25°C, relative humidity max 65%.



### SHELF LIFE

240 days



### TYPE

Paste



### ALLERGENS

Milk (skimmed milk powder contains lactose)



### CATEGORY

Custards



### FINISHED PRODUCT

Berliner, Cake, Cupcake, Danish pastry, Dessert, Morning goods, Muffin, Swiss roll