



FOND ROYALE

OVERVIEW

A powder base to make bavaroise-, fresh cheese and yoghurt pastries, puddings and desserts.

USAGE

Mix 200 g Fond Royale with 250 ml of water and add gently whipped cream (1000 g). Before freezing, refrigerate the finished product for at least one hour.

PACKAGING

Code	Size	Type	Palletisation
	7 kg	Bag	



STORAGE

Cool and dry conditions



SHELF LIFE

270 days



TYPE

Powder



CATEGORY

Cake & Sponge Mixes, Dessert mixes



FINISHED PRODUCT

Cheesecake, Confectionery, Dessert