



Crema Pasticcera

DESCRIPTION

Frozen preparation of patissiere cream in sac a poche, ready to use.

PREPARATION

- Defrost the "poche" in the fridge for about 14 hours or at room temperature for about 3 hours.
- After usage, close the "poche" with a clip and keep it in the fridge.
- Once opened and defrosted, use the cream within 3 days.

USAGE

- Squeeze and serve

PACKAGING ET CONSERVATION

Sac à poche: 1Kg;

Boxes: 4 kg.

Pallet: 540 kg.

Conservation: 12 months at - 20°C.

INGREDIENTS

Fresh whole milk – **Cream** - Sugar – Glucose Syrup – Modified starch – **Fresh egg yolk** – Thickener: E407 – Salt – Natural vanilla extract