

HACO

Instant Vanilla Cream / Crème Pâtissière

Nutrition Facts:

Per serving 150ml (25.5g)

Amount	Dry Mix	
Energy	430	kJ
	102	kcal
Total fat	0.2	g
Saturated Fat + Trans	0	g
	0	g
Cholesterol	0	mg
Sodium	60	mg
Carbohydrate	25	g
Fibre	0	g
Sugars	17	g
Protein	0	g

Net Weight/Yield:

1,800g

Ingredients:

Sugar, modified potato starch, salt, turmeric, flavour.

Claims:

No trans fats, preservatives or artificial colouring.

Preparation:

To prepare Vanilla Cream:

41 portions

82 portions

123 portions

Product:

600 g

1,200 g

1,800 g (full container)

Milk:

3.5 L

7 L

10.5 L

To prepare Crème Pâtissière:

3.6 L

7.2 L

10.8 L

Product:

600 g

1,200 g

1,800 g

Milk:

1.5 L

3 L

4.5 L

Heavy cream:

1.5 L

3 L

4.5 L

Vanilla seeds:

1 bean

2 beans

3 beans

Directions:

Storage:

Vanilla Cream:

Keep in a cool, dry place.

1. Blend required amount of powder into cold milk.
2. Mix in automatic batter mixer for 1 minute at high speed.
3. Let set for 5 - 10 minutes.
4. Mix again for 1 minutes.
5. Fill into dessert glasses and refrigerate well before serving.

Crème Pâtissière:

1. Blend required amount of powder and vanilla seeds into cold milk and cream.
2. Mix in automatic batter mixer for 5 - 8 minutes at high speed.
3. Perfume with Kirsch or other appropriate liquor.
4. Refrigerate for 30 minutes.

How to enhance this product:

Serve with poached or dried fruit dices, biscuit dices, toasted chopped nuts Garnish with whipped cream.

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