



## CRÈME PATISSIERE – W40

*Creamy cold custard that is gelatine free, bake stable & freeze stable.*

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**Crème Patisserie- W40** is a Swiss formulated instant water based custard (pastry cream). It is all-natural and contains vitamin A beta-carotene. This classic pastry cream can be prepared in just 5 – 6 minutes on combining with cold water. This pastry cream is specially formulated to be whipped along with water.

- ✓ *Rich texture and creamy taste.*
- ✓ *Bake-stable and freeze stable.*
- ✓ *High-stability and easy to cut.*
- ✓ *Easy water based recipe.*
- ✓ *Perfect for piping and filling.*



### RECIPE

CRÈME PATISSIERE – W40	400 gm
Cold Water	1000 gm

### PREPARATION

Put all ingredient in a mixing bowl with a whisk attachment. Mix it together for 5 - 6 minutes on high speed or until smooth. Place it in refrigerator (4°C) for 30 minutes and ready to serve.

### INGREDIENTS

Sugar, Milk Solids, Edible Starch, Dextrose, Vegetable Fat, Sodium Alginate, Nature Identical Flavours, Natural Colour (E160a).

