





CRÈME PATISSIERE – W40

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



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Crème Patissiere- 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

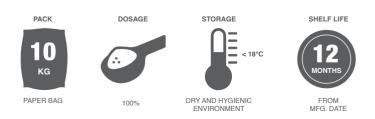
CRÈME PATISSIERE – W40 Cold Water 400 gm 1000 gm

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).







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