



VANILESSO CRÈME M30

For instant cold custard/pastry filling cream.

- ✓ Creamy taste, bake-stable and freeze stable.
- ✓ Rich texture, high stability and easy to cut.
- ✓ Perfect for piping due to its fine structure.
- ✓ Milk based recipe for consistent results.

VANILESSO CRÈME M30

SwissBake® Vanilleso Crème M30 is an instant custard mix for the preparation of smooth & delicious custard/pastry filling cream. This Swiss formulated instant custard mix produces custard & pastry cream which is all-natural & enriched with vitamin A beta-carotene. This mix delivers total egg-free and gelatine free preparations.

This is a unique formulated product that delivers a bake-stable & freeze-stable custard cream & reliably maintains stability throughout baking and freeze-thaw cycles.

This classic pastry cream can be prepared in just 5 - 6 minutes on combining with milk. This pastry cream is specially formulated to be whipped along with milk, so as to give you a rich mouthfeel and consistent results, every time.



Serves as filling for éclairs, napoleons, donuts, tarts, bread puffs & buns.

Can also be used as a component of a mousse and as a thickener & stabilizer for various pastry preparations.

GELATINE  FREE

EGG  FREE

Ideal for professional chef & bakers looking to transform their baked products into luscious creamy treats.

SUGGESTED RECIPES	Crème M30	Cold Milk	Whipped Cream	Melted Coverture
CUSTARD CREAM	300 gm	1000 gm	-	-
BAVARIAN CREAM	300 gm	1000 gm	100 gm	-
CHOCOLATE CREAM	250 gm	1000 gm	-	250 gm

PREPARATION

Place all the ingredients in a bowl. Whip them together at a high speed for 6 to 7 minutes or until a smooth textured cream is formed. Refrigerate it for minimum 30 minutes in order to develop flavour & viscosity.

INGREDIENTS

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

