

COVER CREAM

ION
ΓΙΑ ΠΑΝΤΑ

WHITE



USE

Covers in pastries, cakes, desserts and tarts, as well as filling, ganache and mousse.

BOX



1 pack. x 5kg = 5kg

BASIC INSTRUCTIONS FOR WHITE COVER CREAM PROCESSING

USE FOR COVERINGS

Heat the white cream at 35-40°C to obtain the proper fluidity for covering. Then, cover the product and leave it at ambient temperature until it 'dries up'. When the cream gains stability, the product is ready.

PROCESSING

Heat the cream at 35-40°C to obtain the proper fluidity required for covering. Then you can use it itself or mix with the right ingredient (sour cream, milk, butter, syrup) to make other fillings, ganache and mousse.