

CREMAFROID

A well-balanced mix for making confectioner's custard



PRODUCT ADVANTAGES

- > A mix for making economical, cold-prepared confectioner's custard.
- > A recipe that meets your needs:
 - Quick and easy to prepare.
 - Suitable for adding aromas, flavourings, and alcohol.
- > Stable upon freezing.



TIPS

- Ideal for filling éclairs, choux pastries, and meringues, etc.

simplifiez votre quotidien

Moul-Bie



CREMAFROID



350 g

Cremafroid



1 l

Cold water

Preparation

Pour the water then add the mix.
Beat with a whisk for 1 min. in 1st speed then 4 min. in 2nd speed to obtain a smooth texture.

All times stated must be adapted depending on the equipment used

Ingredients

Sugar - Modified starch - Skimmed **milk** powder - **Milk whey** powder -
Non-hydrogenated palm fat - Gelling agents: E401 E341 E450 - Glucose syrup -
Flavourings - **Milk** proteins - Stabiliser: E451 - Colour: E160a.

May contain gluten and egg.

Nutrition declaration

per 100 g of mix

Energy (kJ)	1 615
Energy (kcal)	381
Fat (g)	2,6
of which saturates (g)	1,3
Carbohydrate (g)	83,6
of which sugars (g)	61,5
of which starch (g)	22,1
Fibre (g)	1,0
Protein (g)	5,2
Salt (g)	0,8



TOGETHER FOR
TASTE