

The KOMPLET Custards



Bake the best with something good!

KOMPLET CREME PATISSIERE GOURMET
KOMPLET HOT CREME



Bake

The KOMPLET Custards

KOMPLET Creme Patissiere Gourmet

Instant custard for the preparation of bake and freeze-thaw stable creme fillings.

Custard with Creme Patissiere Gourmet

KOMPLET Creme Patissiere Gourmet	350 g
Water, cold	1.000 g
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Total weight	1.350 g

Method:

Blend **Creme Patissiere Gourmet** and water in mixer at medium speed for approx. 3 minutes. Small quantities can easily be mixed by hand.

For baking purposes 400 g of **Creme Patissiere Gourmet** should be used. A longer mixing time (5 - 6 minutes) improves the bakeability and stability of the creme, if you wish to freeze it.

KOMPLET Hot Creme

Custard powder for the preparation of traditional cooked cremes - hot process.

Custard with Hot Creme

KOMPLET Hot Creme	90 g
Sugar	100 - 200 g
Milk	1.000 g
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Total weight	1.190 - 1.290 g

Method by cooking device:

Stir **KOMPLET Hot Creme** and sugar into the cold milk, continue to stir and bring to the boil.

Method by hand:

Mix **KOMPLET Hot Creme** with approx. 100 g milk. Bring the remainder of the milk (approx. 900 g) and the sugar to the boil, incorporate the moistened **KOMPLET Hot Creme** and boil again.



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