

Patisserie, Vanilla cream standard



RECIPE QUANTITY 1400 g

RECIPE NUMBER PA40040

Scuba vanilla cream

400 g Scuba, Custard powder, Cold 14.11oz
1000 g water 35.27oz

Whip water with Scuba-Instant vanilla cream in the machine for approx. 3 minutes on high speed.

Tip

Vanilla cream bake stable, e.g. cook vanilla rolls, fill with some vanilla cream and bake half at max. 200°C / 392°F, decorate with the remaining vanilla cream and finish baking for max. 10 minutes at 190°C / 374°F to prevent the vanilla cream from collapsing, glaze.

Patisserie, Vanilla cream standard

1400 g Scuba vanilla cream 49.38oz

FELCHLIN PRODUCTS

UE11 Scuba, Custard powder, Cold