







A product:

- · with many more possibilities
- · much more than a baker's custard



Basic recipe:

GOLDEN	Pastry Cream	0.400	kg
Water		1.000	
Total wei	ight	1.400	kg

Mix all the ingredients together for 3 minutes on medium speed.

Recipe for

butter cream:

GOLDEN PASTRY CREAM	0.175	kg
Fine sugar	0.050	kg
Butter, soft	0.500	kg
Water	0.500	
Total weight	1.225	kg

Whisk all the slightly warmed ingredients together for 5 - 7 minutes. A flavouring can be added, if desired.

Recipe for Swiss cream:

GOLDEN PASTRY CREAM	0.200	kg
Ice water	0.500	
Fresh cream	0.350	kg
Total weight	1.050	kg

Whisk the GOLDEN PASTRY CREAM and ice water on high speed for one minute. Add the fresh cream and whisk until stiff. Add the required amount of cherry compound.

ireks.asiapacific







www.ireks-asiapacific.com

Recipe for filling cream (unbaked):

GOLDEN PASTRY CREAM	0.400	kg
Water and/or milk	1.000	
Flavour paste, approx.	0.040	kg
Mixing time:	2 – 3 minutes	
Fold in:		
Cream, whipped	0.600	kg
Total weight	2.040	kg

General hint:

For a pleasant colour and a great taste, DREIDOPPEL PASTAROM PASTE is recommended with the following flavours: Vanilla, Mocha, Latte macchiato, Pistachio, Orange, Lemon or Strawberry.

yoghurt filling (baked):

Yoghurt	0.900	kg
GOLDEN PASTRY CREAM	0.160	kg
Fresh cream	0.280	kg
Whole egg	0.260	kg
Total weight	1.600	ka

Instructions for use:

Beat for 3 – 4 minutes on medium speed into a smooth batter.

General hint:

Raisins, washed, can be added.



