

# VEGAN AND GLUTEN-FREE CUSTARD H



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## Cold cream powder for the production of vegan baking cream and filling cream

- Universal use & wide variety of vegan and/or gluten-free recipes
- Easy to combine with DREIDOPPEL vegan and/or gluten-free flavours

## Simple & reliable processing

- Optimum processing consistency
- Very good spreading and piping quality
- Freezing stable and baking stable

## Fine vegan and gluten-free cream quality

- Smooth texture
- Pleasant, creamy mouth feel
- Light vanilla taste
- Good slicing properties



## Gluten-free custard, basic recipe:

|                               |                         |
|-------------------------------|-------------------------|
| VEGAN GLUTEN-FREE CUSTARD H   | 0.350 - 0.400 kg        |
| DREIDOPPEL flavours, optional | 0.050 kg                |
| Water and/or milk             | 1.000 l                 |
| <b>Total weight</b>           | <b>1.400 - 1.450 kg</b> |

## Vegan custard, basic recipe:

|                               |                         |
|-------------------------------|-------------------------|
| VEGAN GLUTEN-FREE CUSTARD H   | 0.350 - 0.400 kg        |
| DREIDOPPEL flavours, optional | 0.050 kg                |
| Water*                        | 1.000 l                 |
| <b>Total weight</b>           | <b>1.400 - 1.450 kg</b> |

\* Water can be replaced or mixed with soy milk, oat milk, almond milk or other non dairy milk alternatives.

Instructions for use: Add the flavours of choice and mix all ingredients together for 3 - 4 minutes at medium speed until smooth.

## Gluten-free yoghurt filling (baked):

|  |                 |
|--|-----------------|
| Yoghurt "Greek style" (or curd cheese) | 0.400 kg        |
| VEGAN GLUTEN-FREE CUSTARD H            | 0.400 kg        |
| DREIDOPPEL CITROPERL                   | q.s.            |
| Water and/or milk, approx.             | 0.600 l         |
| <b>Total weight</b>                    | <b>1.400 kg</b> |

Mixing time: 2 - 3 minutes

## Vegan chocolate custard:

|                               |                         |
|-------------------------------|-------------------------|
| VEGAN GLUTEN-FREE CUSTARD H   | 0.350 - 0.400 kg        |
| Water, approx.                | 1.120 l                 |
| Add after 2 minutes:          |                         |
| Dark chocolate, vegan, melted | 0.280 kg                |
| <b>Total weight</b>           | <b>1.750 - 1.800 kg</b> |

Mixing time: 3 - 4 minutes, medium speed

