



Golden Pastry Cream



Product advantages

- universal use as a baking cream or filling cream
- easy to combine with DREIDOPPEL flavours
- flexible use with dairy products, juices and more
- very good spreading and piping quality
- freezing and baking stable
- light, pleasant vanilla taste
- good slicing properties



Basic recipe

GOLDEN PASTRY CREAM H	0.350 – 0.400 kg
Water or milk	1.000 l
Total weight	1.350 – 1.400 kg

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



Butter cream:

GOLDEN PASTRY CREAM H	0.150 kg
Fine sugar	0.050 kg
Butter, soft	0.500 kg
Water or milk	0.500 l
Total weight	1.200 kg

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

Swiss cream:

GOLDEN PASTRY CREAM H	0.175 kg
Ice water	0.500 l
Fresh cream	0.350 kg
Total weight	1.025 kg

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

Much more than a baker's custard!



Filling cream (unbaked):

GOLDEN PASTRY CREAM H	0.350 kg
Water and/or milk	1.000 l
Flavour paste, approx.	0.040 kg
Mixing time:	2 - 3 minutes
Fold in:	
Cream, whipped	0.600 kg
Total weight	1.990 kg

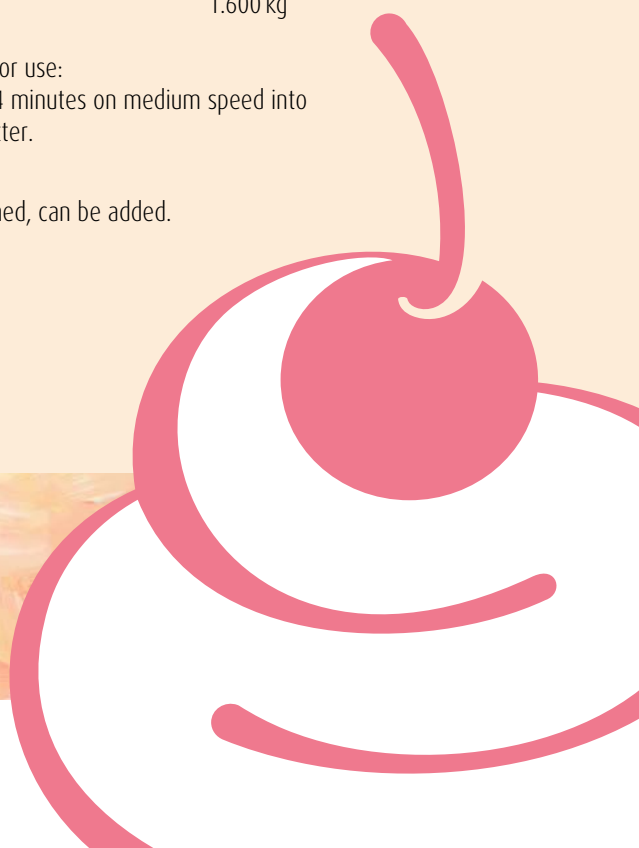
General hint:
For a pleasant colour and a great taste, DREIDOPPEL PASTAROM PASTE is recommended with the following flavours: Vanilla, Mocha, Latte macchiato, Pistachio, Orange, Lemon or Strawberry.

Yoghurt filling (baked):

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

Instructions for use:
Beat for 3 - 4 minutes on medium speed into a smooth batter.

General hint:
Raisins, washed, can be added.





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IREKS ASIA-PACIFIC SDN. BHD. | WeWork EQ
Level 18, Plaza Equatorial | Jalan Sultan Ismail
50250 Kuala Lumpur | MALAYSIA
Tel.: +60 3921 20998
info@ireks-asiapacific.com | www.ireks-asiapacific.com

To find the contacts responsible for your country, please visit our website www.ireks-asiapacific.com or use the QR code.



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