

**Swiscrem Dual** is a dual purpose cold process custard ideal for use in custard slices, Danish pastries, doughnuts, eclairs and trifles, etc. It is heat and freeze/thaw stable, is made with natural colours and will set without forming a skin. Once reconstituted, the custard and products containing custard must be kept in chilled conditions.

**CUSTARD SLICES, DANISH PASTRIES, ETC.**

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
<b>Swiscrem Dual</b>	1.000	2	4	<ul style="list-style-type: none"> <li>Put water into a machine bowl and add the <b>Swiscrem Dual</b>.</li> <li>Blend together on slow speed for 1 minute. Scrape down.</li> <li>Whisk on top speed for at least 3 minutes, until thoroughly blended.</li> </ul>
Cold Water (approx.)*	3.000	6	12	
<b>Total</b>	4.000	9	0	

**TRIFLE TOPPING AND FILLING**

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
<b>Swiscrem Dual</b>	1.000	2	4	<ul style="list-style-type: none"> <li>As above.</li> <li>Whipped cream may be deposited on top immediately after the custard has been deposited. There is not need to wait for it to cool or set.</li> </ul>
Cold Water (approx.)*	4.000	9	0	
<b>Total</b>	5.000	11	4	

**HOT CUSTARD**

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
<b>Swiscrem Dual</b>	1.000	2	4	<ul style="list-style-type: none"> <li>As above.</li> <li><b>Swiscrem Dual</b> will keep hot and liquid in a steam-jacketed pan without skinning.</li> <li>It is ideal for food service and restaurants.</li> </ul>
Hot Water (approx.)*	4.000	9	0	
<b>Total</b>	5.000	11	4	

**NOTES**

- \*This may fluctuate according to local conditions.
- The made up custard may be blended with whipped **GlenDelight** at varying levels to make creme patisserie.

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.