

## Lemon Bavarian Cream



<b>Code:</b>	09-120	<b>Pcs/Box:</b>	16 bags/box
<b>Format:</b>	Bags	<b>Portions:</b>	13 per bag
<b>Net weight:</b>	150g x 16	<b>MPT:</b>	36 months

### Main Ingredients

Sugar, powdered lemon, jelly, flavourings.

### Organoleptic Characteristics

**Colour:** clear yellow.

**Taste:** typical of fresh lemon.

**Look:** preparation powder. The final product is thick, well-structured and soft.

### Instructions fo Preservation

Store the bags in a cool, dry place, far from heat. Close the package carefully after every use and eat rapidly. Drawings should be made with clean instruments, in order to avoid cross-contaminations.

### Nature and Characteristics of the Product

This is a powder for preparation, rich in noble sugars and valuable ingredients for the preparation of a lemon Bavarian cream with a creamy, soft and tender structure.

### Why Buy this Product?

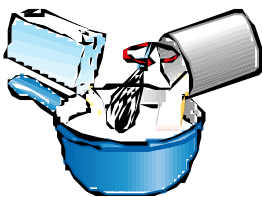
Its practicality of use is the best feature of Ginos' "Bavarese al limone": **the product has to be developed entirely when cold (with fresh milk and cream at a room temperature)** with a remarkable saving of time. This allows to obtain 13 portions of excellent Bavarian Cream with one bag, and in a short time. The undisputed quality, together with its low cost for portion and its high profit margins, make our product extremely interesting. The result is always excellent and is guaranteed by the precise dosage of the ingredients with which you obtain the basis that can be enriched, colored and seasoned with toppings and fresh fruits according to your tastes. The best matches are with caramel or strawberry toppings.

### Concerned Customers

Restaurants, pizzerias, inns, hotels, and all those premises willing to dedicate a special care to the desserts. Because of its small price, it is a valuable proposal for large communities such as hospitals, nursing homes, canteens, etc....

### Way to use

Spread 180g of preparation in 1/2 liters of **(room temperature)** milk while stirring vigorously with a whisk for **3 minutes**



Add 1/2 liters of fresh cream while delicately blending for **2 minutes**



Pour this mixture in **13/14 dedicated 90/100 g cups** and allow to cool in a refrigerator (+4°C) for 3/4 hours at least



**5 minutes of preparation** plus 3/4 hour in a +4°C refrigerator to obtain 55 portions

