



<b>Code:</b>	09-101 - 09-102	<b>Pcs/Box:</b>	12 bags/box
<b>Format:</b>	Bags	<b>Portions:</b>	14 per bag
<b>Net weight:</b>	200g x 12	<b>MPT:</b>	36 months

### Main Ingredients

**Vanilla Bavarian/Pudding:** sugar, glucose, starches, dextrose, salt and flavourings.

**Chocolate Bavarian/Pudding:** sugar, cocoa, starches, flavourings.

### Organoleptic Characteristics

**Colour:** white for the vanilla and brown-black for the chocolate one.

**Taste:** vanilla and chocolate.

**Look:** preparation powder. The final product is creamy and soft.

### Instructions fo Preservation

Store the tins in a cool, dry place, far from heat. Close the package carefully after every use.

Drawings should be made with clean instruments, in order to avoid cross-contaminations.

### Nature and Characteristics of the Product

This is a preparation for Bavarian/pudding with chocolate or vanilla taste. The presence of noble sugars, perfectly blended with extra-pure vanilla and/or the best cocoa, allows to obtain an excellent, creamy and soft pudding. If you want to make an excellent Bavarian cream add 100 g per litre of Ginos' "ovobontà".

## Why Buy this Product?

Ginos' preparation for pudding has a very valuable sale motivation in the quality/price ratio, which offers our customers extremely interesting earning margins. Its practicality is another good feature, that allows the customer to make several portions of excellent vanilla or chocolate cream very rapidly.

This pudding is to make when cold: it is only necessary to blend Ginos' preparation in boiling milk without cooking it and make the portions.

## 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....

Allow 1 liter of (**preferably fresh**) milk to boil and dilute 200g of Ginos' preparation stirring with a whisk.



Pour the pudding into the moulds: you will obtain **13 portions of 90 g each**



The whole operation only needs **2 minutes** to which you should add 3 / 4 hours in the refrigerator at +4°C



## Chef's Ideas and Suggestions

**Bavarian Cream** – allow the milk to boil and remove it from the fire, dilute the cocoa preparation for pudding while stirring with a whisk. When the mixture is warm, insert 100 g of Ginos' "ovobontà" for each litre, stirring energetically for 2/3 minutes. Pour into cups and put them into the refrigerator at +4°C for ¾ hours before serving.

**Trifle** – while vanilla and cocoa puddings are still warm you can proceed to the preparation of a very appreciated homemade sweet. Spread some spoonfuls of vanilla pudding on the bottom of a pyrex dish and place a layer of dry biscuits that you will have previously soaked in Alkermes diluted in water. Cover everything with some spoonfuls of cocoa pudding. Keep alternating layers up to the rim of the pyrex dish, leaving the cocoa pudding layer as the last. Proceed to decorating with horizontal custard threads, that you will cut vertically with a toothpick.