



Code:	09-018	Pcs/Box:	16 bags/box
Format:	Bags	Portions:	13 per bag
Net weight:	180g x 16	MPT:	36 months

Main Ingredients

Sugar, glucose, starches, natural flavourings, vanilla, cinnamon.

Organoleptic Characteristics

Colour: egg yellow cream.

Taste and Smell: typical of this product: sweet, with cinnamon and vanilla notes.

Look and Texture: powder for preparations. The final product is creamy and well structured, soft to the palate.

Instructions fo Preservation

Store the tins in a cool, dry place, far from heat. Close the case 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 powder preparation, full of noble sugars and valuable ingredients for the realization of a "real" crema catalana.

Why Buy this Product?

This product is a genuine specialty of Catalonia, in Spain. It is a sweet based on eggs, sugar, milk and cream, and it is characterized by the presence of vanilla and cinnamon that give it a unique taste. The long and laborious processing that is necessary for its preparation, reserved this dessert to élite customers. Today, with Ginos' preparation, you can easily create an excellent crema catalana in a few minutes satisfying a large audience.

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 litres of milk (**room temperature**) stirring vigorously with a whisk for **5 minutes**



Add 1/2 litres of fresh cream while blending for **3 minutes**



Pour the mixture in 12/13 **dedicated 90/100 g bowls** and allow to cool in the refrigerator (+4°C) for 3/4 hours at least



Before serving, spread some cane sugar on the surface and caramelize it with the dedicate stick, that you will have previously made red-hot



5 minutes of preparation and 3/4 hours at +4°C in the refrigerator



Chef's ideas and suggestions

Almond Catalana – Prepare a marinate with marsala, caramel, some water and a pinch of cinnamon in powder. Soak the Savoy biscuits in it, and place one soaked biscuit at the bottom of each bowl. Cover with crema catalana that you will have prepared previously and leave the bowls in the refrigerator for a few hours. At the moment of serving, spread some minced almond brittle, then pour some alcohol, light a flame and serve the sweet when the flame is still lit.