

“Yellow cream” Tiramisù



Code:	09-118	Pcs/Box:	12 bags/box
Format:	Bags	Portions:	15 per bag
Net weight:	200g x 12	MPT:	36 months

Main Ingredients

Sugar, glucose syrup, milk proteins, flavourings.

Organoleptic Characteristics

Colour: the prepared cream is yellow.

Flavour: typical, similar to the classic Tiramisù with a hint of egg.

Consistency: in powder form. The prepared cream is firm, soft and velvety, excellent for use as a spread or as garnish.

Instructions fo Preservation

Store the bags 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 rich mix of fine sugars and selected ingredients used to prepare an excellent yellow looking cream, qualitatively the same as a Tiramisù. The versatility of the mix guarantees the preparation of excellent creams, useful to garnish dishes with imagination and taste.

Why Buy this Product?

Tiramisù is certainly the main Italian dessert, the most appreciated and asked for, not only in Italy but also abroad. The cream prepared with our product has organoleptic qualities, identical to the classic Tiramisù, with the advantage that it does not require too much preparation time. The alternative compounds, offered by frozen foods companies, cannot be compared with the **extraordinary results obtained with our product**. In a nutshell, it is a convenient product which guarantees excellent results and, above all, achievable in a short time. Furthermore, you can freeze the prepared Tiramisù which will maintain its organoleptic features even after defrosting it in the fridge at +4°C.

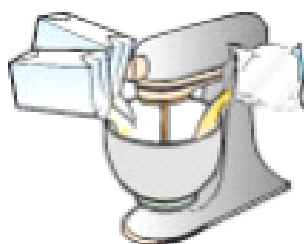
P.S. You can use the prepared cream for many variants, for example, a dessert with Savoiardi biscuits soaked in sweet wine (like Marsala or Vin Santo etc...) and garnished with raspberry sauce and whipped cream; the imagination has no limits.

Concerned Customers

Restaurants, pizzerias, hotels and all those enterprises which pay a lot of attention to desserts. Considering the low cost, it is a good solution for big communities, such as hospitals, residential homes and canteens etc.

Ways to Use

Dilute the content of a packet (200 g) in 500 ml of fresh cream and 500 ml of milk (preferably fresh) and whip for 4 minutes in a food processor.



Pour the cream into small cups and garnish with traditional items (such as Savoiardi biscuits, coffee, cocoa, etc...)



Chef's Ideas and Suggestions

Wildberries Toramisù – Whip together the contents of a packet of “Tiramisù delights” with milk (500 ml) and cooled fresh cream straight from the fridge (500 ml) for 4 minutes in a food processor. In a bowl, dilute 250 ml of Alchermes liqueur with as much warm water. Spread a few spoonfuls of Tiramisù cream on the bottom of a cake tin and add a layer of Savoiardi biscuits soaked in diluted Alchermes liqueur. Then add a layer of fruit topping onto the biscuits and continue layering the cake tin, finishing with a layer of “Tiramisù delights” and garnish with fresh berries. Store in the fridge (+4°C) for 3 to 4 hours, dust with powdered sugar and serve.