



Roma Cold Patisserie

Zeelandia Roma Cold Patisserie is delicious instant custard for the production of trifles, eclairs, Danish pastries and doughnuts.

Roma Cold Patisserie requires only the addition of cold water and whisked to create a velvety smooth vanilla custard, with a hint of caramel that can be poured, piped or injected.

Light in colour, the addition of water is variable in order to achieve the viscosity or firmness required for a particular application.

Roma Cold Patisserie can be used as a fresh ingredient once made up to a custard and can also be adapted by adding additional colours and flavours.

Advantages

- Easy to prepare
- Requires only water
- Additional colours and flavours can be added e.g. chocolate
- Consistent results

Product Info

Pack size
10kg - Code F2521

Palletisation
10kg x 60

Storage
Store in dry, ambient conditions.

Make Up Instructions
1kg water to 400gm Roma Cold Patisserie.

Add Roma Cold Patisserie to water and whisk for 1 minute on 1st speed. Whisk 3 to 4 minutes on 3rd speed.