



Abel & Schafer, Inc.

# Instant Creme Patisserie



## Article #24005

### Recommended Recipe:

**Instant Creme Patisserie**

\*Whole Milk

### Basic Creme

9 oz.

1 Fluid Quart (32 oz.)

### Mixing Instructions:

**Stir Instant Patisserie** into milk, blend for ½ minute and let stand for 4 minutes.

**After 4 minutes, mix** using a **wire whip** for **3 minutes** on **Medium Speed**. Use as cooked pudding.

### Recommended Recipe: Creme to be Baked in Flan & Danish

**Instant Creme Patisserie**

10 oz.

\*Whole Milk

1 Fluid Quart (32 oz.)

### Mixing Instructions: Use above mixing instructions

### Recommended Recipe: Flan Creme using Sour Cream

**Instant Creme Patisserie**

6 oz.

Sour Cream

10 oz.

Whole Eggs

4 oz.

\*Whole Milk

4 oz.

**Mixing Instructions:** Mix everything together until smooth and fill into the flan form.

Place desired sliced fruit on top and bake. When the flan comes out of the oven, brush

with **Abel & Schafer's Apricot Kiddy Gel (Glaze) #03046**.

**\*For Best Results:** We suggest using **WHOLE MILK** throughout the recipe.

**Ingredients:** Sugar, Food Starch-Modified, Gelling Agent (Carrageenan, Sodium Diphosphate, Sodium Phosphate), Carrageenan, Natural and Artificial Flavor, Salt, Colored with Beta Carotene.

Manufactured in a plant that also processes soy and wheat ingredients.

**Not Original Packaging!**  
Other, than Manufacturer, may have packed product.  
Warranty Void

NET WEIGHT: 20 LBS. STORE IN DRY, COOL, & CLEAN AREA

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Manufactured by Abel & Schafer, Inc.

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