

IREKS

# *Premium Custard*



For mouth-watering cakes and desserts!



- Premium improvers
- Bread mixes
- Confectionery mixes
- Organic & Gluten-free products
- Kosher & Halal products
- Sourdoughs & Malts

German for quality since 1856





## *Cream Slices*

using IREKS PREMIUM CUSTARD  
(Recipe for 1 tray 60 cm x 20 cm)

IREKS PREMIUM CUSTARD	0.600 kg
Water	1.500 kg
<b>Total weight</b>	<b>2.100 kg</b>

### Instructions for use:

Roll out the puff pastry to a thickness of 2.0 mm - 2.5 mm and a size of 45 cm x 65 cm and bake. After cooling, cut the baked puff pastry lengthwise. For the cream, mix the water with the IREKS PREMIUM CUSTARD for 3 minutes until smooth and fill into the puff pastry bases.

## *Filling Cream*

using IREKS PREMIUM CUSTARD

IREKS PREMIUM CUSTARD	0.400 kg
Water, approx.	1.000 kg
Cream, whipped	0.600 kg
<b>Total weight</b>	<b>2.000 kg</b>

### Instructions for use:

Mix the water with the IREKS PREMIUM CUSTARD for 3 minutes until smooth. Subsequently, mix the whipped cream under the cream and fill the doughnuts.

## *Trifle*

using IREKS PREMIUM CUSTARD

IREKS PREMIUM CUSTARD	0.350 kg
Water	1.000 kg
<b>Total weight</b>	<b>1.350 kg</b>

### Instructions for use:

For the custard cream, mix the water with the IREKS PREMIUM CUSTARD for 3 minutes until smooth. Then layer the sponge, fruit and cold cream alternately on top of one another and decorate with whipped cream.