



## DIPLOMATIC CREAM

Filling cream of sweet with storage at 5°C

**DIFFICULTY LEVEL**



### Step 1

#### INGREDIENTS

|                |             |
|----------------|-------------|
| WATER          | g 1000-1050 |
| TOP CREAM      | g 400       |
| FRESH CREAM    | g 600       |
| PASTA ZABAIONE | g 10-15     |

#### PREPARATION

-Add TOP CREAM to water and shake vigorously with the whisk

-Add the cream to the wire by continuing to stir, then add the PASTA ZABAIONE

**WARNINGS:** containing TOP CREAM a high quantity of milk, it is recommended a thorough cleaning of containers and tools; also carefully avoid any contamination.

Prepare only the amount of product needed for immediate use. The cream should be stored in the refrigerator



RECIPE CREATED FOR YOU BY **MARCO DE GRADA**

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