

Whipped cream fix – Neutral

Article number: 301009

Powder – highly productive
filling quantity: 100 g

Whipped Cream stabiliser – The versatility cream pleasure

Description

Also an ideal basis for fluffy, light cream creations and desserts: just replace the cream with yoghurt or curd and garnish with fresh fruits – that's it!

Our cream stabilizers contain natural flavourings and beef gelatine.

Sealed plastic container in folding box. With instructions and recipe suggestions.
The item is excluded from the exchange.



Manual

Whip 500 g unsweetened cream until stiff peaks form and set aside in refrigerator, then first stir 100 g STÄDTER cream stabiliser with 100 ml water (approx. 20°C) and then gradually fold in the whipped cream.

Tip: you can quickly and easily create desserts with STÄDTER cream stabiliser. Simply substitute a portion of the cream with yoghurt, quark or sour cream.

Store in a cool dark place! (Not in the refrigerator)

Nutrition Facts

Nutritional value per	100 g
physiological energy value	1574 kJ / 370 kcal
fat	0.01 g
hereof saturated fatty acids	0 g
carbohydrates	83 g
hereof sugar	83 g
Fibres	0 g
protein	9.3 g
salt	0.18 g

Ingredients

Glucose; sugar; gelatine (bovine); salt; natural vanilla aroma with other natural aromas

May contain traces of gluten grains, egg, soy, milk/dairy products (lactose) and nuts.