



## Carte d'Or Frozen Dessert Base



|                     |               |
|---------------------|---------------|
| <b>Article Code</b> | 20046245      |
| <b>Container</b>    | Eurocontainer |
| <b>Packaging</b>    | 6 x 800g      |

### Properties

Unit Barcode :6001087000994  
 Case Barcode :16001087001011

### Religious status

- Halaal
- Halaal (MJC)

### Preparation

4 Classical applications:- Semi Freddo, Parfait, Sherbet and Frappe Semi freddo:

| Frozen Dessert Powder | Method     | 50g/125ml Portions |
|-----------------------|------------|--------------------|
| 800g                  | 2L milk    | 48 portions        |
| 100g                  | 250ml milk | 6 portions         |

1. Add powder to the milk and whip on low speed until combined
2. Whip mix on medium speed for 3 minutes until the mixture starts to thicken
3. Continue whipping at high speed 2 more minutes
4. Spoon into mould and freezer for 3-4 hours

Makes 48 portions

Parfait:

| Frozen Dessert Powder | Method           | 50g/125ml Portions |
|-----------------------|------------------|--------------------|
| 800g                  | 800ml Cold water | 80 portions        |



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Carte d'Or Frozen Dessert Base

2.8L Meadowland Cream

100g                      100ml Cold water  
350ml                  Meadowland Cream   10 portions

**Method :**

1. Add powder to the cream and water and stir until combined.
2. Whip on medium speed for approximately 15 minutes.
3. Spoon into desired mould and freeze for 3-4 hours.

Makes 80 portions

**Ingredients**

Whipping agent (milk), dextrose, skim milk powder, maltodextrin, sugar, modified starch, thickener (E407), flavourant.

**Productiveness**

800g whips to 13.5 L of whipped Parfait

**Benefits**

Versatile base for individual creations or to accompany another dessert  
Quick and easy preparation time: 5-12 minutes  
Frozen Dessert Base is easy to whip to whip and is a very stable product.  
Short freezing time: 3-4 hours

**Storage**

Final dessert keeps for 2-3 days in the freezer  
Store container in a dry place.

**Shelflife**

12 months.