



Demi froid Creams

Easy and fast preparation of parfaits of all kinds with any kind of flavouring pastes added. Simply delicious!

Ingredients	%	Batch Weight
Lactofil	100	2.000 kg
Custard Cream	50	1.000 kg
Vanilla	2.5	0.050 kg
Flavouring paste	10	0.200 kg



Preparation Instructions

1. Prepare the Custard Cream by using Delice Instant from Produits Marguerite
2. Whip up the Lactofil and fold through the custard cream
3. Mix in the desired flavour paste or fruit filling
4. Prepare the moulds or small rings and line out with a thin layer of sponge
5. Than fill the moulds with the cream mixture and even with a spatula
6. Place in freezer for 24 hours, than the parfaits are ready for de-moulding

Ingredients	%	Batch Weight
Carels tropical fruit filling	100	0.250 kg
Chocolate flakes	50	0.125 kg
Décor gel	50	0.125 kg

Preparation Instructions

1. Mix Fruit filling under the cream mixture and add the chocolate flakes
2. This is a nice variation and also very colourful
3. Use the Décor gel after de-moulding to glaze the top, this can be done very creative

Sima Standard Sponge:

Ingredients	%	Batch Weight
Sima Cake mix	33	1.000 kg
Whole eggs	100	3.000 kg
Sugar	100	3.000 kg
Flour	80	2.400 kg
Water	47	1.400 ka

Preparation Instructions

1. Mix Eggs, sugar and water for 2 minutes at medium speed with a balloon whisk
2. Than add all other ingredients and mix for a further 8 – 10 minutes
3. Fill batter into rings or moulds as desired
4. Baking temperature: 180°C for about 25 – 30 minutes
5. After baking turn the sponge cakes top side down for an even surface
6. After cooling use the sponge to line out the moulds for the demi froid creams