

## Commercial Recipe:

### Patis France Elfroy Custard Cream Mix - Instructions:

#### Ingredients:

380-400 g (12.5-13.5 oz) Mix

1 liter (33.5 oz) cold water\*

#### Directions:

1. Pour water in bowl and add Mix.
2. Mix for 1 minute on low speed, then on 3 minutes on high speed.
3. Let stand for a minimum of 10 minutes before use.

The finished cream is refrigerator and freezer stable.

Flavor as desired.

\*For a richer consistency, replace half the water amount with whole milk or half and half.



Please Scan QR code for more information.