

# COVER CREAM

**ION**  
ΓΙΑ ΠΑΝΤΑ

---

## COCOA



### USE

---

Covers in pastries, cakes, desserts and tarts, as well as filling, ganache and mousse.

### BOX



1 pack. x 5kg = 5kg

# **BASIC INSTRUCTIONS FOR COCOA COVER CREAM PROCESSING**

## **USE FOR COVERINGS**

Heat the cocoa cream at 35-40°C to obtain the proper fluidity for covering. Then, cover the product and leave it at ambient temperature until it 'dries up'. When the cream gains stability, the product is ready.

## **PROCESSING**

Heat the cream at 35-40°C to obtain the proper fluidity required for covering. Then you can use it itself or mix with the right ingredient (sour cream, milk, butter, syrup) to make other fillings, ganache and mousse.