



THE PROFESSIONAL'S CHOICE

GETTING STARTED WITH

INSTANT PASTRY CREAM

Satin Ice Instant Pastry Cream makes it fast and easy to make an all-natural, gourmet pastry cream with just the addition of water and heavy cream for consistent results every time.



THE BASICS

WHAT CAN YOU USE INSTANT PASTRY CREAM FOR?

Use as a filling for eclairs, cream puffs, napoleons, fruit tarts and more! Can also be used as a thickener or stabilizer for a range of pastry preparations.

ALLERGENS/NUTRITION:

Gluten Free, Nut Free, Vegetarian, Non-GMO & Kosher Dairy. All-Natural Color & Flavor.

WHAT IS THE FLAVOR?

Natural & sweet vanilla.

STORAGE:

Store the Instant Pastry Cream Mix in a cool, dry environment away from direct light. To prevent condensation, ensure the bag is resealed and do not store in the refrigerator.

WHAT IS THE TEXTURE OF PREPARED PASTRY CREAM?

Delicious, rich and creamy with an off-white color.

CAN PREPARED PASTRY CREAM BE BAKED?

Yes.

HANDLING

INSTRUCTIONS:

In a mixing bowl, fitted with a whisk attachment, combine all ingredients and whip on high speed for 5 minutes.

RECIPE:

		In a 5 quart bowl	In a 5 quart bowl	In a 10 quart bowl	In a 10 quart bowl
	YIELD	1¾ CUPS	3½ CUPS	7 CUPS	14 CUPS
INSTANT PASTRY CREAM POWDER	4 oz	8 oz	16 oz	32 oz	
COLD WATER	8.5 fl oz	17 fl oz	34 fl oz	68 fl oz	
HEAVY CREAM	2 fl oz	4 fl oz	8 fl oz	16 fl oz	
TOTAL BATCH WEIGHT	14.75 oz	29.5 oz	59 oz	118 oz	

HOW DO I STORE PREPARED PASTRY CREAM?

Store prepared pastry cream in the refrigerator for up to 2-3 days.

DO YOU HAVE TO HEAT WHEN MIXING?

No, this is a cold process mix.

HOW CAN YOU TURN THIS PASTRY CREAM INTO A BAVARIAN CREAM?

Fold Prepared Pastry Cream into fresh whipped cream. Add Satin Ice Vanilla Bean Seeds for extra flavor.

HOW MUCH PASTRY CREAM CAN YOU GET FROM A 10 LB BOX OF PASTRY CREAM MIX?

Over 130 cups of prepared pastry cream.

CAN YOU FREEZE THE PREPARED PASTRY CREAM?

Yes, it maintains stability through freeze/thaw cycles.

FOR MORE INFORMATION VISIT

www.satinice.com