



## **Instants – desserts, mousses and the likes**

If you're pressed for time, then this range will assist you in getting the wow effect you deserve. From mousses to crème cara-

mel over custards – you will not have to compromise in taste and quality with this convenience range.

Shelf life (in months)  
Without gelatine  
One-step preparation  
Suitable for freezing  
For whipping  
Firm  
Baking-proof

Article No.	Product description	Unit								Product information	Application	
Instant mousses	71256	<b>Dark chocolate Mousse</b> (With gelatine)	Bag 6×400g	12				•	•	•	For diplomat cakes, mousses, cream desserts and cake fillings. Very economical: 400g make 23 portions of 60g.	Whip 400 g mousse powder with 400 ml water. Beat for 5 min. at high speed. Mix with 600 g of whipped cream. Allow to cool for 2 hours. Decorate.
	71281	<b>Milk chocolate Mousse</b> (Without gelatine)	Bag 6×500g	12	•	•	•	•	•			
	71501	<b>White chocolate Mousse</b> (Without gelatine)	Bag 6×500g	12	•	•	•	•	•		For diplomat cakes, mousses, cream desserts and cake fillings. Simple, one-step preparation. Without added gelatine. Very economical: 500g make 25 portions of 60g.	Whip 500 g mousse powder with 1 litre of full-cream milk* Beat for 1 min. at low speed and 3 or 4 min. at high speed. Allow to cool for 2 hours. Decorate.
	71571	<b>Cappuccino Mousse</b> (Without gelatine)	Bag 6×500g	12	•	•	•	•	•			
	71691	<b>Lemon Mousse</b> (Without gelatine)	Bag 6×500g	12	•	•	•	•	•			
Instant desserts	71048	<b>Dessertflan</b>	Bag 6×450g	12	•	•			•		For homogenous, firm crème caramel and caramel puddings. Natural vanilla. For «crème brûlée» and «crème catalane». Very economical: 450g make 28 portions of 120g.	Boil 3l milk, pour 450g powder into the boiling milk and cook for 1 min., fill into crème caramel moulds prepared with Caramel Topping, allow to set in the refrigerator at 5 °C. When cooled, turn out, decorate and serve.
	71018	<b>Carmaflan</b> Instant powder for vanilla crème	Bag 6×400g	12	•	•			•		For homogenous, firm crème caramel and caramel puddings. For «crème brûlée» and «crème catalane». Very economical: 400g make 36 portions of 120g.	Boil 4l milk, pour 400g powder into the boiling milk and cook for 1 min., fill into crème caramel moulds prepared with Caramel Topping, allow to set in the refrigerator at 5 °C. When cooled, turn out, garnish and serve.
	71428	<b>Panna Cotta</b>	Bag 6×440g	12	•				•		Instant powder for making «home-made panna cotta». Natural vanilla. Freezable if prepared with full-fat (fat content 3.5 %) only. Very economical: 440g make 36 portions of 120g.	Bring 2l full-cream milk and 2l full-cream cream to the boil. Measure out 3l of the mix and bring to the boil. Mix the remaining liquid (1l) with 440g powder and stir into the boiling liquid. Boil for 1 min. Pour into the prepared moulds or bowls. Cool in the fridge at 5 °C. When cooled, decorate and serve.
Instant powders for cakes and pastries	71296	<b>Tortina Neutral</b> Instant powder for cake fillings, (Without gelatine)	Box 2.5 kg	12	•	•	•	•	•			Whip 1 kg powder with 1 kg cold full-cream milk for approx. 5 min. at high speed. To flavour, add fruit pulps, toppings or flavouring pastes.
	71204	<b>Tortina Classic</b> Instant powder for cake fillings, (With gelatine), neutral	Box 2.5 kg	12				•	•	•	Base instant powder with neutral colour and flavour for mousses and cake fillings. Safe and easy to use. Very economical. Enables firm fillings.	Whip 1 kg powder with 1 kg cold water for approx. 5 min. at high speed. Flavour as desired and fold in 1.5kg unsweetened whipped cream.
	71053 71058	<b>Carmavanil</b> Vanilla custard powder Vanilla custard powder	Bag 10kg Box 2.5 kg	12 12	• •	• •	• •	• •	• •	• •	Cold preparation. For making high quality vanilla and vanilla cream. Cream slices, diplomat, Danish pastry. Natural flavour thanks to vanilla extract. Very economical. Baking-proof.	Mix 350g with 1 kg cold water, let set for approx. 3 min. and beat for approx. 3 min. at high speed.
	71078	<b>Carmavanil Special</b> Vanilla custard powder	Box 2.5 kg	12	•	•	•	•	•	•	Can be flavoured with aroma pastes made by CARMA® (Caor, Noisor, Moccoro).	Mix 250g instant powder with 1 kg cold milk and beat for approx. 5 min. at high speed.