

Application Recipe

Berry Sensation

Breezy, fruity sensation from Frozen Berries mixed with buttery pudding, contouring the ever classic with a berry twist.



Featured Ingredients

- Foodcraft Frozen Strawberry
- Debic Whipping Cream 35%

Ingredients

For Bread Pudding:

INGREDIENTS	(%)
Egg Yolk	3.57
Whole Egg	11.90
Sugar	4.76
Milk	29.76
Debic Whipping Cream 35%	29.76
Foodcraft™ Frozen Strawberry	20.24
TOTAL	100.00

For Strawberry Compote:

INGREDIENTS	(%)
Foodcraft™ Frozen Strawberry	50.00
Sugar	16.67
Water	33.33
TOTAL	100.00

Procedure

For Bread Pudding:

1. Mix egg and sugar together.
2. Bring milk and cream to boil.
3. Slowly mix milk and cream into egg mixture.
4. Bake at 160°C for about 26-30 minutes.

For Strawberry Compote:

1. Bring all the ingredients to a boil.
2. Cook until the ingredients thicken.
3. Mix into a food processor and blend to a puree.

Featured Ingredients

Foodcraft Frozen Strawberry

Nutritional Benefits

- *Rich in:*
 - *vitamins*
 - *phenolic acids*
 - *anthocyanins*
 - *flavonoids*
 - *macro- and microelements*

Technical Benefits

- *Effectively reduces food spoilage and enhances food safety*
- *Extended product shelf life*
- *The packaging method prolongs the preservation of flavours and nutritional value*

Debic Whipping Cream 35%

Technical Benefits

- *European quality made with Asia standards*
- *35% butter fat, made with European milk*
- *Rich dairy taste*
- *Good overrun volume*
- *High stability*
- *Freeze-thaw stable*
- *Ideal for cake masking & decoration*