



TIRAMISU MIX

OVERVIEW

BAKELS TIRAMISU MIX is your ideal continental dessert and cheesecake filling. BAKELS TIRAMISU MIX can be used in tortes, as a masking cover for gateaux, as a cheesecake filling or general filling in cakes, sponge rounds and rolls, or as a single-serve mousse dessert. The flavour profile of BAKELS TIRAMISU MIX is derived from Marscapone cheese, coffee and fine Marsala wine. These flavour combinations impart a unique and most appealing mouth feel and taste in all products prepared with BAKELS TIRAMISU MIX. BAKELS TIRAMISU MIX can be prepared and stored under refrigeration until required. The consistency of BAKELS TIRAMISU MIX can be adjusted to achieve the required mouth feel and setting properties, by increasing or decreasing the water added.

USAGE

Place 1.4kg water into mixing bowl, add 1kg Tiramisu mix. Mix for 1 minute on slow speed. Scrape down then mix for 5 mins on top speed. Deposit as required.

INGREDIENTS

Sugar, Cream Cheese Powder [Cream, Milk Solids, Sugar, Emulsifier (471), Salt, Antioxidant (307b), Culture], Milk Solids, Vegetable Fat (Palm oil, Lactose, Milk protein), Whipping Agent [Glucose, Vegetable Oil, Emulsifier (472a), Milk Solids], Thickeners (1422, 1442), Flavour, Coffee (0.5%), Acidity Regulator (330), Preservative (202), Vegetable Gum (407), Mineral salts (341, 450)

PACKAGING

Code

5792-30

Size

Type

Plastic bag

Palletisation



STORAGE

Below 25°C, dry and dark conditions.
Best before 9 months from date of
manufacture.



TYPE

Powder



ALLERGENS

May be present due to shared
equipment: tree nuts, Gluten, Egg



CATEGORY

Dessert Premixes, Desserts & Patisserie