



- ✓ **smooth consistency and delicate taste**
- ✓ **a wide range of applications**

FILLINGS, ICINGS, ADDITIVES

FINESSE

CONFECTIONERY MIX

*for the production
of creamy pudding*

Finesse is a light cream with a velvety consistency. It surprises with its subtle aroma. Delicate pudding hints perfectly complement the taste of all the cakes and desserts prepared with it. **Finesse** makes an excellent base for composing new, creative flavors - in line with the countless ideas and fantasies of confectioners. Ideally suited as an additive, filling and as a decoration. Perfect when served cold as well as warm. Baking does not affect its sensory qualities. An additional advantage of the cream is its extremely simple preparation and long-lasting freshness. Prepared with passion, it surprises with its many uses and exquisitely subtle, delicate flavor and fragrance that will surely surprise the most demanding confectionery practitioners.

DIRECTIONS FOR USE

100% of the mix without flour

STORAGE CONDITIONS

store in tightly closed packaging in dry and well-ventilated area, protect from direct sunlight (maximum temperature 25° C).

PACKAGING

10 kg bag

CAUTION: May contain gluten, eggs and derivatives, soybeans and derivatives, sesame.


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FINESSE

ADVANTAGES

- ✓ *variety of applications*
- ✓ *perfect when served cold as well as warm.*
- ✓ *ideal base for composing new flavors*
- ✓ *simple and quick preparation*
- ✓ *high-performance mix*

CONFECTIONERY MIX

for the production of creamy pudding



FILLINGS, ICINGS, ADDITIVES

RECIPE

Sponge cake rim

FINESSE Mix	450 - 500 g
Water	1 000 g
TOTAL	1 450 - 1 500 g

Method:

Mix FINESSE with water at medium or high speed, until the ingredients are evenly mixed and smooth consistency is achieved.



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