

 **Desing**

Crème de la Crème



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Crème de la crème je nova linija proizvoda, posebno razvijana za tradicionalne i moderne zanatsko poslastičarske proizvode. Ova linija nudi deset ukusnih i jedinstvenih proizvoda, i svaki dezert će pretvoriti u pravo remek-delo.

Pored izvanrednog kvaliteta i ukusa, Crème de la Crème će maksimizirati estetiku bilo kog dezerta, uključujući torte, kolače, čokolade, sladoled, semifreddo i museve.



Crème de Patisserie

Tradicionalni vanil fil spreman za upotrebu, a kao neophodan sastojak mnogih peciva, torti i kolača, napravljen je po visokim standardima opreme, kvaliteta i pažljivim odabirom sirovina. Bogat je maslacem, mlekem i jajima. Ova visokokvalitetna krema može se kombinovati sa Crème de la crème pastama i kremama, što će pružiti mogućnost personalizacije bilo kog recepta.



Paste

Pistać pasta - Pasta od pistaća, ima prelepu zelenu boju i tipičan, intenzivan ukus pistaća, bez konzervansa, dodatih aroma, boja ili ulja.

Badem pasta - Zahvaljujući pažljivom odabiru vrhunskih badema, ova pasta ima prepoznatljiv ukus i intenzivnu zlatnu boju. Napravljena je bez konzervansa, aroma, boja ili ulja.

Kreme

PralinNougat - Izuzetno bogat nugat krem, sa visokim procentom lešnika, nudi tradicionalni pralin ukus i kremastu teksturu.

Čoko lešnik - Bogata krema od kakaa i lešnika glatke teksture i snažnog ukusa, idealna za kremaste i voćne poslastice.

Bela čokolada - Kreirana sa belom čokoladom, obogaćena kakao buterom i punomasnim mlekem kao dodatak ili baza, ova vrhunska krema obogatiće bilo koji dezert.



Glazure

Crni Mirror, Beli Mirror, Oranž Glazura, Crvena Glazura

Karakteristike:

Visok i prefinjen sjaj

Savršena pokrivna moć

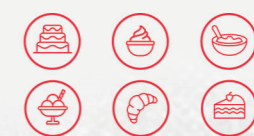
Čisto i precizno sečenje

Uloga očuvanja produžene svežine proizvoda

Otporno na zamrzavanje i odmrzavanje



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Crème de la crème

Crème de la crème is a new line of products, specially made for traditional and modern artisan pastry products. This line offers ten delicious and unique products, which will transform any dessert into the real Masterpiece of Taste.

Besides delicious taste and great quality, Crème de la crème will maximize the aesthetic impact of any dessert, including cakes, ice cream, chocolate, semifreddos and mousses.



Crème de Pâtisserie

Ready to use pastry cream, essential ingredient in many pastries and cakes, was made with high standards of careful selection of raw materials, rich with butter, milk and eggs. This high quality cream can be combined with Crème de la crème pastes and creams, which will give the possibility to personalize any recipe.



Pastes

Pistachio Paste - This high quality pistachio paste, has beautiful green color and typical, intense taste of pistachios, without preservatives, flavors or added oils.

Almond Paste - Thanks to the careful selection of premium almonds, this paste has distinctive flavor and intense golden color. It is made without preservatives, flavors or added oils.

Creams

PralinNougat - An extraordinary rich nougat cream, with high percentage of hazelnuts, offer traditional praline flavor and creamy texture to any dessert.

Choco Hazelnut - Luxury cocoa and hazelnut cream with a smooth texture and great taste, ideal for creamy and fruity desserts.

White Choco - With the real white chocolate, cocoa butter and whole milk, this superb cream will enrich any of your desserts.

Glazes

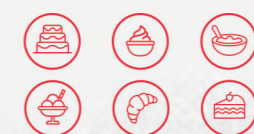
Black Mirror - White Mirror - Orange Glaze - Red Glaze

Characteristics:

- Perfect sophisticated coverage
- Clean and precise cutting
- Freeze and thaw stable
- Keeping the freshness of desserts
- Shiny with the mirror effect



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Informacije i porudžbine:

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For more information about new **Crème de la crème** assortment,
please contact us:

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