

WE
CREATE
SOLUTIONS

NEW!

A WORLD OF
possibilities

CREDI® CUSTARD ESSENCE

CREDIN®



The essence of the good qualities in

CUSTARD

Take your cakes to the next level with our new CREDI® Custard Essence. We've developed a completely new custard powder, free from color and flavor, giving you the freedom to add sweet or tart ingredients, spices, purées, or other liquids – creating custards that are not only delicious but also visually stunning. This custard is crafted from the very best qualities of classic custard, delivering a smooth, creamy texture, excellent baking properties, and reliable performance – the very essence of custard powder.

With CREDI® Custard Essence, you no longer need multiple custard varieties on hand for different seasons or special occasions. You can easily bake both small and large batches, without wasting ingredients or compromising on flavor, quality, or creativity.

We're excited to show you just how easy it is to create beautiful colors, exciting new flavors, and creative applications for both cakes and pastries. Simply unleash your imagination, experiment with new flavors, and tap into season and trends. CREDI® Custard Essence is versatile and flexible, giving you the freedom to innovate, refresh, and elevate your creations.

Happy reading

The Credin Team

One neutral

CUSTARD BASE

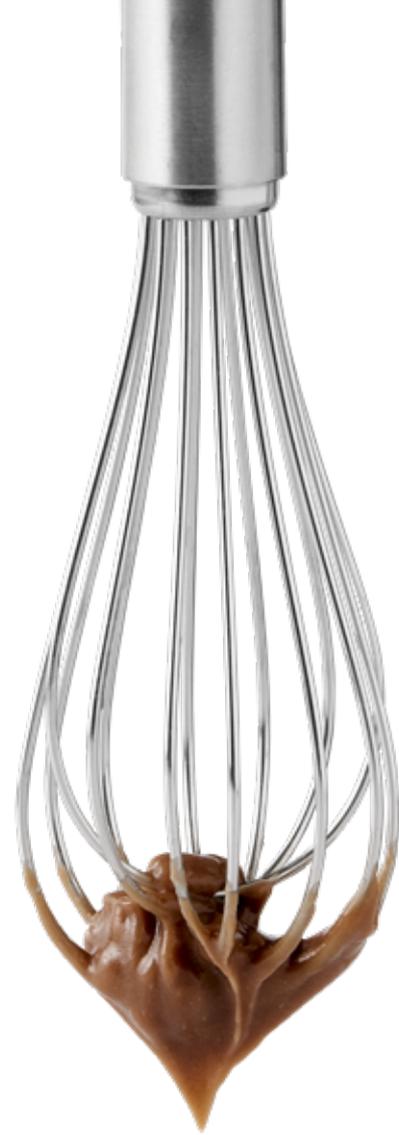
CREDI® Custard Essence

CREDI® Custard Essence is a versatile, powdered custard base, completely free from color and flavor. It gives you full creative freedom to shape your custard exactly as you wish – simply add sweet or tart ingredients, spices, purées, or other liquids to create delicious, stable, and visually stunning custards for your cakes and pastries. With this base, you get the very essence of perfect baking properties and reliable, consistent performance.

CREDI® Custard Essence makes it easy to develop beautiful colors, exciting new flavors, and seasonal variations – all from a single, flexible custard base.

Dosage and shelf life

Adjusting the dosage is simple, whether adding liquids or dry ingredients. If you don't use all the custard powder at once, the remainder can be stored for your next batch – just keep it dry and at room temperature.



Concept based custard

With CREDI® Custard Essence, you get precisely the essence of everything best from a classic custard. You get a custard that can easily be varied for any season and occasion. You can add both liquid ingredients such as apple juice and coconut milk, as well as dry ingredients like cinnamon, cocoa, or instant coffee for a delicious mocha flavor.

As something truly special, you can even add tart flavors such as **lemon juice and lemon curd**, and the custard remains creamy without separating.

One custard with endless possibilities

- Completely free from color and flavor
- Can be combined with both sweet and tart liquids
- Suitable for dry ingredients, melted chocolate, and purées
- Limitless opportunities to create inspiring flavors and beautiful colors in cakes and pastries

TIP!



Chai tea



Passion



Blackcurrant



Instant coffee



Yoghurt



Raspberry



Lemon curd



Pineapple



Pistachio

A top-down view of several square slices of traybake cake on dark brown plates. The cake is topped with a golden-brown crumble, fresh raspberries, and blueberries. A silver fork is shown with a small piece of cake on its tines. The background is a plain, light-colored surface.

Traybake cake

WITH CRUMBLE AND YOGHURT CUSTARD

Ingredients

100 g CREDI® Custard Essence
350 g Naturel yoghurt
150 g Water

Whisk it all together at medium speed for 3 minutes.

Pistachio plait

WITH PISTACHIO CUSTARD



Ingredients

150 g CREDI® Custard Essence
500 g Water
Pistachio paste

Whisk it all together at medium speed for 3 minutes.

Ingredients

150 g CREDI® Custard Essence
500 g Water
150 g Lemon curd

Whisk it all together at medium speed for 3 minutes.



Twister

WITH LEMON CURD CUSTARD

Chocolate roll

WITH CHOCOLATE CUSTARD



Ingredients

125 g CREDI® Custard Essence
500 g Water
200 g Dark chocolate

Whisk water and custard powder together at medium speed for 3 minutes. Finally, add the melted dark chocolate.



Ingredients

150 g CREDI® Custard Essence
500 g Water
250 g Hazelnut spread

Whisk together at medium speed for 3 minutes. Finally, add the tempered hazelnut spread.

Soft bun

WITH MANGO OR
HAZELNUT CUSTARD



Ingredients

150 g CREDI® Custard Essence
200 g Mango purée
400 g Water

Whisk it all together at medium speed for 3 minutes.

Blackcurrant swirl

WITH BLACKCURRANT CUSTARD



Ingredients

150 g CREDI® Custard Essence
200 g Blackcurrant purée
400 g Water

Whisk it all together at medium speed for 3 minutes.

Apple swirl

WITH APPLE CUSTARD



Ingredients

150 g CREDI® Custard Essence
500 g Apple juice

Whisk together at medium
speed for 3 minutes.



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150 g CREDI® Custard Essence
200 g Blackcurrant/Raspberry purée
400 g Water

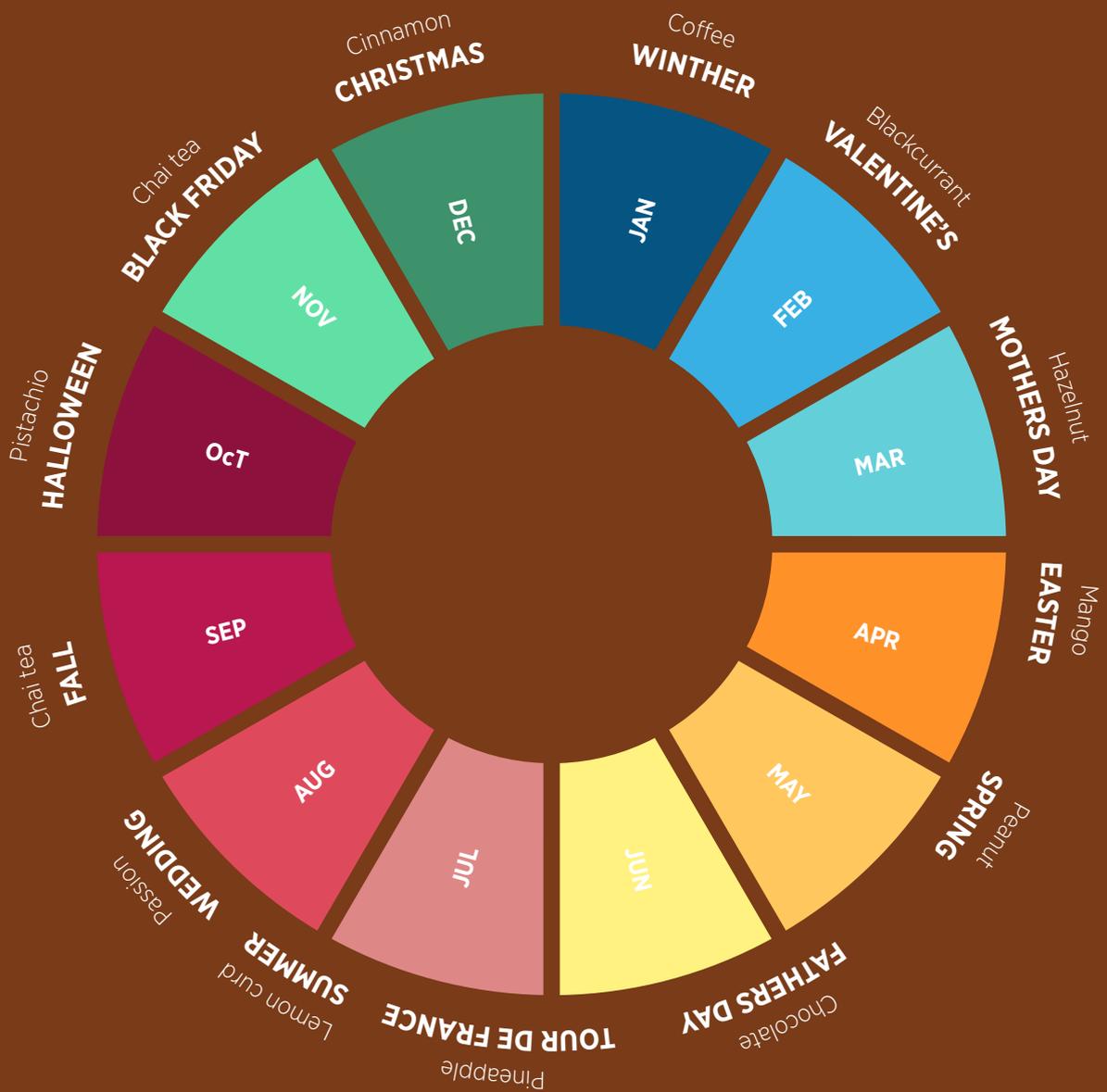
Whisk together at medium
speed for 3 minutes.

Crown Danish

WITH BLACKCURRANT
OR RASPBERRY CUSTARD

ONE CUSTARD FOR ALL THE

seasons



Tailor color and flavor of your CREDI® Custard Essence to perfectly match any season or celebration. Let the chart inspire you and discover new ways to create stunning and delicious treats for every occasion.

Liquid & purée

Pineapple juice 150 g CREDI® Custard Essence 500 g Pinapple juice	Chai tea 150 g CREDI® Custard Essence 500 g Chai tea	Raspberry purée 150 g CREDI® Custard Essence 200 g Raspberry purée 400 g Water	Coconut milk & coconut 150 g CREDI® Custard Essence 200 g Coconut milk 50 g Deccicated coconut 50 g Sugar 300 g Water
Lemonade 150 g CREDI® Custard Essence 300 g Lemonade 200 g Water	Lemon Curd 150 g CREDI® Custard Essence 500 g Water 150 g Lemon curd	Mango purée 150 g CREDI® Custard Essence 200 g Mango purée 400 g Water	Passion fruit juice 150 g CREDI® Custard Essence 500 g Passion fruit juice
Pistachio paste 150 g CREDI® Custard Essence 500 g Water Pistachio paste (follow the recommended from the supplier)	Blackcurrant purée 150 g CREDI® Custard Essence 200 g Blackcurrant purée 400 g Water	Naturel yoghurt 100 g CREDI® Custard Essence 350 g Naturel yoghurt 150 g Water	Apple juice 150 g CREDI® Custard Essence 500 g Apple juice

PROCEDURE FOR THE ABOVE:

For every variety just mix the ingredients together and whisk for 3 minutes at medium speed, until smooth.

Dry ingredients

Gingerbread spice 150 g CREDI® Custard Essence 15 g Gingerbread spice 50 g Sugar 500 g Water	Instant coffee 150 g CREDI® Custard Essence 15 g Instant coffee 50 g Sugar 500 g Water	Cocoa 150 g CREDI® Custard Essence 35 g Cocoa 20/22% 50 g Sugar 500 g Water	Cinnamon 150 g CREDI® Custard Essence 10 g Cinnamon 50 g Sugar 500 g Water
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PROCEDURE FOR THE ABOVE:

For every variety just mix the ingredients together and whisk for 3 minutes at medium speed, until smooth.

Other flavours and ingredients

Chocolate 125 g CREDI® Custard Essence 500 g Water 200 g Dark chocolate	Procedure Whisk the liquid and custard powder together at medium speed for 3 minutes, until smooth. Finally, add the melted dark chocolate.	Hazelnut spread 150 g CREDI® Custard Essence 500 g Water 250 g Hazelnut spread	Procedure Whisk the water and custard powder together at medium speed for 3 minutes, until smooth. Finally, add the tempered hazelnut spread.
Peanutbutter 150 g CREDI® Custard Essence 500 g Water 150 g Peanut butter	Procedure Whisk the water and custard powder together at medium speed for 3 minutes, until smooth. Finally, add the tempered peanut butter.		

All the recipes are guidelines. They can easily be adjusted to achieve the desired taste intensity and consistency.



WE
CREATE
SOLUTIONS

OUR SALES TEAM IS READY TO SUPPORT YOU

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C R E D I N . D K

