



Carma

Tortina Classic

THE SWISS PARTNER FOR YOUR DESSERTS



For cakes, slices, roulades, desserts and parfaits. Preparation: Mix Tortina powder with water and beat at high speed for approx. 5. min. Fold aroma and cream into mass.		Easy to cut, rich and delicious...					When it should be light...				
		Tortina Classic	Water	Cream	Aroma	Total mass	Tortina Classic	Water	Cream	Aroma	Total mass
General Proportion Tortina Neutral		280	280	440	0	1000g	290	420	290	0	1000g
Proportions with Carma products	Noisor (heat up to approx. 45°C)	260	260	390	90	1000g	260	390	260	90	1000g
	Caor (heat up to approx. 45°C)	270	270	400	60	1000g	270	400	270	60	1000g
	Moccooro (heat up to approx. 45°C)	280	280	400	40	1000g	280	410	280	30	1000g
	Schokoladensauce (heat up to approx. 45°C)	220	220	330	230	1000g	220	330	220	230	1000g
	Noisina/Carmandina/Pralina (heat up to approx. 45°C)	250	250	370	130	1000g	250	375	250	125	1000g
	Praliné Masse 1:1 (to use at room temperature)	250	250	370	130	1000g	250	375	250	125	1000g
Proportion with fruit juice		250	250	370	130	1000g	280	280	280	160	1000g
Proportion with fruit purees		250	250	250	250	1000g	250	370	250	130	1000g
Proportion with yoghurt		280	280	160	280	1000g	280	430	140	150	1000g
Proportion with cream cheese		280	280	160	280	1000g	280	430	140	150	1000g
Proportion with mascarpone		280	280	160	280	1000g	280	430	140	150	1000g
Proportions with alcohol	Spirits	280	280	420	20	1000g	280	420	280	20	1000g
	Liqueurs	280	280	400	40	1000g	280	410	270	40	1000g