

“CREMA DA FRIGGERE” (FRIED CREAM)



These represent a dish of the Macerata tradition often consumed both during peasant holidays and on important celebration days such as weddings etc. The cream remains firm and not very sweet, it is cut into cubes and breaded with flour, eggs and breadcrumbs. All the work is done exclusively by hand.

Characteristics

Frying is simple and takes very little time: 2 minutes at high temperatures. They stay dry and crisp, not greasy from the oil. They can be considered both a vegetarian course and also a delicious second course or a pleasant appetiser.

Period of production

This product is in production all year round.

Sizes

This product is available in 300g and 1000g packets.



Ingredients

Milk (50%), Sugar, Wheat starch, Fresh class A eggs, “Orocrema” (Vanilla cream), Vanillina, Lemon flavour, Bread crumbs, Soft wheat flour.



List of allergens

Milk, Starch, Eggs, Wheat



Preservation

This product should be stored in the fridge and consumed ideally before the expiry date. Or freeze for up to 3 months.



Advised servings

We recommend 6 pieces (approximately 100g) per portion. Fry in boiling oil for a few minutes until golden brown. They can also be cooked in the oven at high temperatures as the cream is already cooked and you just need to brown the breadcrumb crust.