

ABSTRACT**FORMED CREAM SUBSTITUTE AND METHOD FOR ITS PREPARATION**

A formed cream substitute for the addition to hot meals and a method for its preparation. The formed cream substitute for the addition to hot meals is formed by working 20 to 60% cream powder and 10 to 50% fat powder in a 15 to 50% matrix of pure fat. The cream substitute according to the invention can be provided in the form of lumps, in the form of cubes, or in the form of a granulate. The cream substitute can be stored well at room temperature and has, on a weight basis, a higher effectiveness than liquid cream.