



## BAKELS CUSTARD TART MIX

### OVERVIEW

A mix for producing custard tarts with a smooth and firm appearance. Versatile and easy to use, providing consistency over a large number of tarts. Just add water and boil.

### INGREDIENTS

Sugar, Milk Solids, Wheat starch, Dextrose, Vegetable gums (407, 410, 415), Salt, Mineral Salt (508), Flavour, Colours (102, 124)

### PACKAGING

| Code   | Size  | Type | Palletisation |
|--------|-------|------|---------------|
| 332001 | 15 KG | Bag  |               |

## NUTRITIONAL INFORMATION

| Type                  | Value    |
|-----------------------|----------|
| Energy (kJ)           | 1,750.00 |
| Protein (g)           | 8.10     |
| Fat- Total g          | 7.90     |
| Fat - Saturated g     | 5.50     |
| Carbohydrate (g)      | 77.50    |
| Carbohydrate-Sugars g | 62.50    |
| Dietary Fibre g       | 0.90     |
| Sodium mg             | 361.00   |

## METHOD

|                         |              |
|-------------------------|--------------|
| Group 1                 |              |
| Ingredient              | KG           |
| Bakels Custart Tart Mix | 0.500        |
| Water (23°C)            | 0.500        |
| <b>Total Weight:</b>    | <b>1.000</b> |
| Group 2                 |              |
| Ingredient              | KG           |
| Water                   | 1.900        |
| <b>Total Weight:</b>    | <b>1.900</b> |

## DESCRIPTION

Custard Tart Filling 1. Make a paste with ingredients in Group 1. 2. Boil Group 2 and when thoroughly boiling add Group 1 and bring back to boil. 3. Allow the custard to cool for 5 minutes and pour into pre-baked shells. 4. Sprinkle the tops of the tarts with nutmeg and allow to set.



### STORAGE

Store below 25°C in clean, dry conditions and protected from direct sunlight.



### SHELF LIFE

182 days



### TYPE

Bag



### ALLERGENS

Contains: wheat, gluten, milk,  
May be present due to shared  
equipment: egg, soy and  
sulphites



### CATEGORY

Custard and Creme Mixes



### FINISHED PRODUCT

Custard