



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Custard, Filling

CHEESE CUSTARD FRUIT FILLING (USING PETTINA CHEESECAKE MIX)

INGREDIENTS

Group 1

Ingredient	KG
Bakels Instant Custard Mix	0.400
Pettina Cheesecake Mix	0.400
Water	1.200
Total Weight:	2.000

Group 2

Ingredient	KG
Sultanas	0.200
Total Weight:	0.200

METHOD

1. Place Group 1 in mixing bowl.
2. Whisk on low speed for 1 minute.
3. Scrape down.
4. Whisk for 2 minutes on top speed.
5. Add Group 2 and blend evenly through the mixture on low speed.
6. This filling is suitable for croissants, Danish etc.