



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Custard

CONTINENTAL VANILLA CUSTARD (USING BAKELS INSTANT CONTINENTAL CUSTARD MIX NAFNAC)

INGREDIENTS

Group 1

Ingredient	KG
Bakels Instant Continental Custard Mix NAFNAC	1.000
Water	2.500
Total Weight:	3.500

Yield: Consistency of the finished custard can be varied by either increasing or decreasing the water added.

METHOD

1. Place water and BAKELS INSTANT CONTINENTAL CUSTARD MIX NAFNAC in mixing bowl.
2. Blend with whisk on low speed for 1 minute.
3. Scrape down.
4. Whisk on top speed for 5 minutes or until smooth.
5. For best results, allow to stand for 15 minutes before piping.