

CUSTARD FILLING (USING BAVARIAN SUPREME)

INGREDIENTS

Group 1

Ingredient	KG
Water	3.000
Sugar	0.800
Total Weight:	3.800

Group 2

Ingredient	KG
Water	1.000
Bavarian Supreme	0.500
Total Weight:	1.500

Yield: If a thicker filling is required, less water should be used. As BAVARIAN SUPREME does not contain milk, the custard will keep considerably longer than custards prepared with milk.

METHOD

1. Mix Group 1 in a saucepan and bring to the boil.
2. Dissolve Group 2 together and add to Group 1 whilst stirring.
3. Cook until thickened and bring back to boil.
4. Cool before using.



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Custard