

# CUSTARD FILLING (USING BAVARIAN SUPREME)

## INGREDIENTS

### Group 1

Ingredient

Water

Sugar

### Group 2

Ingredient

Water

Bavarian Supreme

**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**  
Total Weight: 3.800  
Custard

KG  
1.000  
0.500  
**Total Weight: 1.500**