

CUSTARD TART FILLING (USING BAKELS CUSTARD TART MIX NAFNAC)

INGREDIENTS

Group 1

Ingredient	KG
Bakels Custard Tart Mix NAFNAC	0.500
Water (Warm)	0.500
Total Weight:	1.000

Group 2

Ingredient	KG
Water	2.100
Total Weight:	2.100

METHOD

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.



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Custard