

CUSTARD TART FILLING (USING CUSTARD TART MIX NAFNAC FT)

INGREDIENTS

Group 1

Ingredient

Bakels Custard Tart Mix NAFNAC FT

KG

0.500

Total Weight: 0.500

Group 2

Ingredient

Water (Variable)

KG

1.550

Total Weight: 1.550

Yield: The water quantity can vary from 1.55 to 1.75kg (as per recipe above), depending on the consistency required.

METHOD

1. Add Group 1 to Group 2.
2. Mix for 3 minute on Speed 1 using a whisk.
3. Scrape down then mix for 7 minutes on Speed 3.
4. Pour Custard mix in either Raw or Prebaked Tart shells.
5. Sprinkle tarts with nutmeg (post baking).
6. Cool and pack.



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Custard