

# CUSTARD TART FILLING

## OVERVIEW

Using Bakels Custard Tart Mix

## INGREDIENTS

### Group 1

Ingredient

Bakels Custard Tart Filling

Water (Warm)

KG

0.500

0.500

**Total Weight:** 1.000

### Group 2

Ingredient

Water

KG

1.900

**Total Weight:** 1.900

## 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