

# LEMON BAVARIAN (USING BAKELS LEMON FLAVOURING FILLING)

## INGREDIENTS

### Group 1

Ingredient	KG
Water	1.200
Sugar	0.300
<b>Total Weight:</b>	<b>1.500</b>

### Group 2

Ingredient	KG
Water	0.400
Bavarian Supreme	0.200
<b>Total Weight:</b>	<b>0.600</b>

### Group 3

Ingredient	KG
Bakels Lemon Flavoured Filling	1.500
<b>Total Weight:</b>	<b>1.500</b>

## 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. Add Group 3 when boiling and continue to boil for 2 minutes.
4. Use as a lemon custard filling for small tarts, lemon meringue pies and as a lemon spread for Swiss rolls etc.
5. Other suggested uses as filling for sponge rounds, sponge rolls, lemon tarts, lemon meringue pie (as above) and lemon buns.



### CATEGORY

Bakery, Patisserie



### FINISHED PRODUCT

Custard