



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Custard

VANILLA CUSTARD (USING BAKELS INSTANT CUSTARD MIX)

INGREDIENTS

Group 1

Ingredient	KG
Bakels Instant Custard Mix	1.000
Water (cold)	2.500
Total Weight:	3.500

Yield: Consistency of the finished custard can be varied by either increasing or decreasing the water added. Adjust the consistency of the custard to incorporate cream, LEMON FIL-O-FINE, Bakels fruit flavours or fresh fruit for a range of fillings suitable for Danish pastry, desserts, continental fillings, Swiss rolls etc.

METHOD

1. Place water and BAKELS INSTANT CUSTARD in mixing bowl.
2. Whisk on low speed for 1 minute.
3. Scrape down.
4. Whisk on top speed for 5 minutes or until smooth.
5. If the custard is to be used the next day, keep under refrigeration or in a cool place not above 15°C.