

# VANILLA CUSTARD (USING BAKELS INSTANT SNOWFLAKE CUSTARD MIX NAFNAC)

## INGREDIENTS

### Group 1

Ingredient	KG
Bakels Instant Snowflake Custard Mix NAFNAC	1.000
Water (cold)	2.500
<b>Total Weight:</b>	<b>3.500</b>

**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, RTU Lemon Curd, 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 SNOWFLAKE CUSTARD NAFNAC 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.



### CATEGORY

Bakery, Patisserie



### FINISHED PRODUCT

Custard