

Custard - Hot Process**Recipe No:****R620 - R620b****CUSTARD PIES**USING KRAMESS HOT CUSTARD

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	KRAMESS	0.200	16%
	Sugar	0.050	4%
	Water	1.000	80%
Total Weight		1.250	

Method: 1. Dissolve the 200g KRAMESS and the 50g of sugar in 200gms of the water and mix to a smooth solution
2. Temperature of water for this solution should be 40-50°C.
3. Bring the remaining 800g of water to the boil and add the above solution
4. Bring back to a vigorous boil whilst stirring.
5. Pour into prebaked shells and sprinkle with nutmeg.

Notes: Recipe percentages are on total batter / mix weight (100%)

Yield: 1.250 kg of prepared custard