

Icings and Fillings - Custards

Recipe No:
R625 - R625b

CHEESECAKE CUSTARD FRUIT FILLING

USING INSTANT KRAMESS CUSTARD

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	INSTANT KRAMESS	0.400	18.2%
	PETTINA CHEESECAKE MIX	0.400	18.2%
	Water	1.200	54.5%
2	Sultanas	0.200	9.1%

Total Weight **2.200**

- Method:**
1. Place Group 1 in mixing bowl.
 2. Whisk on low speed for 1 minute.
 3. Scrape down.
 4. Whisk for 2 minutes on top speed.
 5. Add Group 2 and blend through the mixture on low speed.
 6. This filling is suitable for Croissants, Danish Pastries etc.
- Notes:** Recipe percentages are on total batter / mix weight (100%)
- Yield:** 2.200 Kg of prepared Filling