



Custard - Cold Process

Recipe No:
R625 - R625c

APRICOT CUSTARD FILLING

USING INSTANT KRAMESS CUSTARD

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Water	1.200	63.2%
	INSTANT KRAMESS	0.400	21%
2	BAKELS APRICOT FILLING	0.300	15.8%

Total Weight	1.900
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Method:

1. Place Water and then INSTANT KRAMESS in the machine bowl and beat on second speed.
2. Scrape down and continue beating on top speed for 1 minute.
3. Add Group 2.
4. Mix through until smooth.
5. Refrigerate until ready for use.
6. Can be used as a filling for Danish, Eclairs, Tortes etc.

Notes: Bakels Strawberry and Blueberry Fillings can be used as a substitute in Group 2.
Recipe percentages are on total batter / mix weight (100%)