

Icings and Fillings - Custards**Recipe No:****R625 - R625d****CUSTARD & CHOCOLATE FILLING**USING INSTANT KRAMESS CUSTARD

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Cold Water	0.600	24.5%
	INSTANT KRAMESS	0.200	8.2%
2	Chocolate Sponge Crumbs	0.800	32.7%
	Cornflour	0.150	6.1%
	BAKELS CHOCOLATE TRUFFLE MIX	0.400	16.3%
	Castor Sugar	0.300	12.2%

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<b>Total Weight</b>	<b>2.450</b>
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**Method:**

1. Prepare Group 1 using Recipe method No. R625a.
2. Place all ingredients into mixing bowl fitted with paddle in above order.
3. Blend all ingredients together in a smooth paste.
4. Use as a tart or Danish Pastry filling.

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

**Yield:** 2.450 Kg of prepared Filling