

Icings and Fillings - Custards**Recipe No:****R604 - R604d****CUSTARD & HAZELNUT FILLING**USING BAKELS HAZELNUT TRUFFLE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Cold Water	0.600	24.5%
	INSTANT KRAMESS	0.200	8.2%
2	Plain Sponge Crumbs	0.800	32.7%
	Cornflour	0.150	6%
	BAKELS HAZELNUT TRUFFLE MIX	0.400	16.3%
	Castor Sugar	0.300	12.3%

Total Weight	2.450
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Method:

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

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

Yield: 2.450 Kg of prepared filling