



## Slices - Custard & Meringue Slices

**Recipe No:**

**R526 - R526h**

### **CUSTARD LEMON MERINGUE SLICE**

USING [BAKELS SLICE BASE MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Water	1.200	60%
	INSTANT KRAMESS	0.400	20%
	BAKELS LEMON CURD FILLING	0.400	20%

---

**Total Weight**

**2.000**

- Method:**
1. Add the Water and then the INSTANT KRAMESS to machine bowl and commence whisking on second speed.
  2. Scrape down after a few seconds and continue whisking on top speed for 1 minute.
  3. Blend in BAKELS LEMON CURD FILLING on first speed.
  4. Prepare a base using BAKELS SLICE BASE MIX Recipe R526a.
  5. Bake at 180°C for approximately 18 minutes.
  6. Spread prepared Lemon Meringue filling onto base.
  7. Spread on evenly Meringue Topping using Recipe R400c.
  8. Flash in oven at 220°C.

**Notes:** To protect the sweet paste shell we recommend a double tray be used when flashing the meringue topping.

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

**Yield:** One standard baking tray.