

Custard - Hot Process**Recipe No:****R620 - R620a****VANILLA CUSTARD**USING KRAMESS HOT CUSTARD

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	KRAMESS	0.300	23.1%
	Water	0.250	19.2%
2	Water	0.750	57.7%

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**Total Weight      1.300**

**Method:**

1. Dissolve Kramess in water (Group 1) and mix to a smooth solution.
2. Temperature of water for this solution should be 40-50°C.
3. Bring Group 2 to the boil and add the Group 1 solution.
4. Bring back to a vigorous boil whilst stirring.

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

**Yield:** 1.3 kg of prepared custard