



Custard - Cold Process

**Recipe No:**

**R624 - R624a**

## **VANILLA CUSTARD (Lactose Free)**

USING BAKELS INSTANT CONTINENTAL FILLING

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	BAKELS INSTANT CONTINENTAL CUSTARD MIX	0.500	28.6%
	Cold Water	1.250	71.4%

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<b>Total Weight</b>	<b>1.750</b>
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**Method:** 1. Place ingredients in maching bowl and whisk on low speed.  
2. Scrape down after a few seconds.  
3. Continue whisking on top speed for 5 minutes.

**Notes:** The consistency can be varied by altering the amount of water added. For best results allow to stand for 15 minutes before piping.

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

**Yield:** 1.750 kg of prepared custard