



Custard - Cold Process

Recipe No:

R625 - R625a

VANILLA CUSTARD

USING INSTANT KRAMESS CUSTARD

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Cold Water	1.200	25%
	INSTANT KRAMESS	0.400	75%

Total Weight	1.600
---------------------	--------------

Method: 1. Place ingredients in 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. To obtain a smooth and attractive consistency, allow the custard to stand for 5 minutes then whisk a further minute on top speed.

Notes: Recipe percentages are on total batter / mix weight (100%)
The consistency can be varied by altering the amount of water added. For best results allow to stand for 15 minutes before piping.

Yield: 1.6 Kg of prepared custard