

## Custard - Hot Process

Recipe No: R743 - R743a

## **VANILLA CUSTARD (USING MILK)**

## USING FINO CUSTARD POWDER

<u>Group</u>	Ingredient	<u>KG</u>	
1	FINO CUSTARD POWDER	0.040	6.8%
	Sugar	0.050	8.5%
2	Milk	0.500	84.7%

Total Weight 0.590

**Method:** 1. Make a paste of the FINO CUSTARD POWDER, sugar and a small part of the milk.

2. Boil remaining milk, add paste and bring back to a vigorous boil whilst stirring.

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

Yield: 600 grams of prepared custard