



Icings and Fillings - Custards

Recipe No:

R620 - R620c

VANILLA SLICE

USING KRAMESS HOT CUSTARD

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	KRAMESS	1.050
	Water	3.500

Total Weight 4.550

- Method:**
1. Dissolve the 1.050kg KRAMESS in 1.00kg of the water and mix to a smooth solution
 2. Temperature of water for this solution should be 40-50°C.
 3. Bring the remaining 2.500kg of water to the boil and then add the above solution
 4. Bring back to a vigorous boil whilst stirring.
 5. Allow to stand for approximately 15 minutes before adding to pastry sheets.