



## INSTANT CONTINENTAL CUSTARD

### OVERVIEW

BAKELS INSTANT CONTINENTAL CUSTARD MIX is a superior instant mix which produces a tasty and creamy 'Patisserie-Style' custard ideal for use in flans, Danish pastry, gateaux, choux pastry and slices.„BAKELS INSTANT CONTINENTAL CUSTARD MIX is a complete cold swelling custard mix which is prepared simply by whisking with cold water. „Apart from the delicate vanilla flavour of the custard, BAKELS INSTANT CONTINENTAL CUSTARD MIX produces the smooth and rich mouth feel expected from a superior quality custard.„BAKELS INSTANT CONTINENTAL CUSTARD MIX is both heat and freeze thaw stable.„Custard prepared from BAKELS INSTANT CONTINENTAL CUSTARD MIX is excellent for piping and decoration as it sets firmly and holds well.

### INGREDIENTS

Sugar, Modified Starch (1414), Vegetable Fat, Stabiliser (401,415,410,407,412,466), Glucose, Milk Protein, Mineral Salt (340), Food Acid (330, 327), Salt, Preservative (202), Flavour, Emulsifiers (471, 433, 322-Soy), Colours (160a, 110, 102)

### PACKAGING

Code	Size	Type	Palletisation
3380-51	15kg	Plastic Bag	

## METHOD

Group 1

Ingredient

Cold Water

Bakels Instant Continental Filling Mix

KG

1.250

0.500

**Total Weight:** 1.750

## DESCRIPTION

1. Place water followed by power in a machine bowl. 2. Whisk on slow speed. 3. Scrape down sides and continue whisking on top speed for 5 minutes.



### STORAGE

Cool, Dry & Dark Conditions



### SHELF LIFE

9 Months (270) days



### TYPE

Powder



### ALLERGENS

Milk



### CATEGORY

Icings, Toppings & Fillings, Custards



### INGREDIENT FEATURES

Halal, NAFNAC Option Available, Vegetarian