



**CATEGORY**

Creams & Custard

# CUSTARD & CHOCOLATE FILLING

## INGREDIENTS

### Group 1

Ingredient	KG	%
INSTANT KRAMESS	0.200	8.20
Cold Water	0.600	24.50

**Total Weight:** 0.800

### Group 2

Ingredient	KG	%
Chocolate Sponge	0.800	32.70
	0.150	6.10
BAKELS CHOCOLATE TRUFFLE	0.400	16.30
	0.300	12.20

**Total Weight:** 1.650

## METHOD

Prepare Group 1 using Recipe method No. R625a. Place all ingredients into mixing bowl fitted with paddle in above order. Blend all ingredients together in a smooth paste. Use as a tart or Danish Pastry filling.