

# CUSTARD & CHOCOLATE FILLING

## INGREDIENTS

### Group 1

Ingredient	KG	%
INSTANT KRAMESS	0.200	8.20
Chocolate Sponge	0.800	32.70
	0.150	6.00
BAKELS CHOCOLATE TRUFFLE	0.400	16.30
	0.300	12.30
Cold Water	0.600	24.50
Total Weight:		2.450

## METHOD

Prepare INSTANT KRAMESS using Recipe 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.



## CATEGORY

Creams & Custard