



CATEGORY

Creams & Custard

CUSTARD & HAZELNUT 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	%
Plain Sponge Crumbs	0.800	0.80
Cornflour	0.150	0.15
BAKELS HAZELNUT TRUFFLE	0.400	0.40
Castor Sugar	0.300	0.30

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 into a smooth paste. Use a tart or Danish Pastry filling.