



CUSTARD & HAZELNUT FILLING

Ingredients

Group 1

Ingredient	Weight (%)	KG
INSTANT KRAMESS		0.200
		8.2
Cold Water		0.600
		24.5

Total Weight: 0.800

Group 2

Ingredient	Weight (%)	KG
Plain Sponge Crumbs		0.800
		32.7
Cornflour		0.150
		6
BAKELS HAZELNUT TRUFFLE MIX		0.400
		16.3
Castor Sugar		0.300
		12.3

Total Weight: 1.650

Method

Prepare INSTANT KRAMESS using Recipe 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.



Category

Custards, Icings and Fillings



Finished Product

2.450 Kg of prepared Filling

