

CUSTARD PIES

INGREDIENTS

Group 1

Ingredient	KG	%
KRAMESS	0.200	16.00
Sugar	0.050	4.00
Water	1.000	80.00
Total Weight:		1.250

METHOD

Dissolve the 200g KRAMESS and the 50g of sugar in 200gms of the water and mix to a smooth solution Temperature of water for this solution should be 40-50°C. Bring the remaining 800g of water to the boil and add the above solution Bring back to a vigorous boil whilst stirring. Pour into prebaked shells and sprinkle with nutmeg.



CATEGORY

Creams & Custard