

## CUSTARD & CHEESCAKE, SWEET GOODS

# INTERNATIONAL COFFEE DAY 29 AUGUST 2020

Next week (29th August) is the day you have been waiting for. The day you can relish in your morning ritual and soak up the warming of your soul. The day you can have all the cups you want (in moderation of course!) International Coffee Day! And to mark this day, we have a new recipe that serves as the perfect winter pick me up! Cappuccino custard cream (with added chocolate shavings for all those chocolate lovers).

## INGREDIENTS

INGREDIENTS	WEIGHT
BCM-8 Custard Mix	0.500kg
Cold Water	0.500kg
Boiling Water	1.500kg
Coffee Flavouring	0.010kg
Espresso (optional)	2 shots
Thickened Cream	0.800kg

## METHOD

### STEP 01

Add BCM-8 or Smooth Set Baked Custard Mix to cold water and stir until smooth.

### STEP 02

Add the smooth mix to boiling water while stirring. Bring to the boil.

### STEP 03

Add coffee flavouring and espresso shot and cool custard for 1 hr in the fridge.

### STEP 04

Once custard is cooled, fold into whipped cream to lighten mixture.

### STEP 05

Place coffee custard crème into a piping bag and fill coffee cups above the rim.

**STEP 06**

Decorate with a light dusting of cocoa powder and chocolate shavings. Serve chilled.

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