



BCM-8 CUSTARD MIX

Mauri BCM-8 produces traditional style custard that is ideal for tarts that's quick and easy to use.

INGREDIENTS

INGREDIENTS	WEIGHT (FOR STANDARD CUSTARD SET)
Mauri BCM-8	1.000kg
Cold Water	1.000kg
Boiling Water	3.000kg

METHOD

1. Add Mauri BCM-8 to cold water and stir until smooth.
2. Add the smooth mix to boiling water while stirring.
3. Bring back to the boil.
4. Cool custard for approx. 2 minutes before pouring into pre-baked shells. If nutmeg is required sprinkle it on immediately after pouring.
5. Custard will set as it cools.

Note: The finished product should be kept refrigerated after cooling.