

CUSTARD & CHEESECAKE

BCM-8 CUSTARD MIX

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

BASIC RECIPE

INGREDIENTS	WEIGHT (KG OR L)
MAURI BCM-8	1.000kg
Cold Water	1.000L
Boiling Water	3.000L

METHOD

STEP 1

Add MAURI BCM-8 to cold water and stir until smooth.

STEP 2

Add the smooth mix to boiling water while stirring, bring back to boil.

STEP 3

Cool custard for about 20 minutes before pouring into pre-baked shells.
(If nutmeg is required, sprinkle it on immediately after pouring).

STEP 4

Custard will set after cooling.

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