

## 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.