

CUSTARD & CHEESCAKE

RAP INSTANT CUSTARD MIX

Our premium patisserie custard mix delivers a smooth creamy texture ideal for fillings, danishes and profiteroles.

BASIC RECIPE

INGREDIENTS	WEIGHT (KG OR L)
RAP Instant Custard Mix	1.000kg
Cold Water	2.500L

METHOD

STEP 1

Add cold tap water and RAP Instant Custard Mix to bowl.

STEP 2

Blend on low speed for 1 minute and scrape down.

STEP 3

With a whisk, mix for 5 minutes on high speed.

STEP 4

Leave to stand for 15 minutes prior to use.

NOTE:

Once made-up, RAP can be kept at 4°C (refrigerator temperature) for up to 4 days, provided good sanitation and handling practices occur. If RAP is mixed with creams, fruits, liqueurs etc, the finished product should be refrigerated immediately.