



Blended & packed in  
Australia from local &  
imported ingredients



# Instant Custard

no need  
to boil,  
simply  
mix & use

10kg

## Product benefits:

- Great tasting, wholesome Full Cream Milk formulation
- All natural colours and flavours
- Easy cold-set formulation, no need to boil, simply mix & use
- Store under refrigeration for up to 4 days
- Freeze thaw and bake stable
- Suitable for danish pastries, custard creams, vanilla slices, fruit tarts and more
- Preservative free.

## RECIPE:

400g INSTANT CUSTARD MIX  
1000ml COLD WATER

## METHOD:

1. Add cold water and INSTANT CUSTARD MIX to mixing bowl.
2. Using a whisk, mix for one minute at low speed.
3. Scrape down, using plastic scraper.
4. Mix a further 5 minutes on high speed.
5. Allow custard to sit for a few minutes to firm up before use.



CODE: CUST170  
Packaging: 10kg Bag