

**Custard Mix** is a powder which, when mixed with cold water, produces an excellent creamy vanilla custard. It is ideal for use in vanilla slices, eclairs, doughnuts, pastries, etc. **Custard Mix** is heat and freeze/thaw stable and is easily sliced when set. Once reconstituted, the custard and products containing custard must be kept in chilled conditions.

### CUSTARD SLICES, DANISH PASTRIES, ETC.

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
<b>Custard Mix</b>	1.000	2	4	<ul style="list-style-type: none"> <li>Put water into a machine bowl and add the <b>Custard Mix</b>.</li> <li>Blend together on slow speed for 1 minute. Scrape down.</li> <li>Whisk on top speed for at least 3 minutes, until thoroughly blended.</li> </ul>
Cold Water (approx.)*	2.500	5	10	
<b>Total</b>	3.500	7	14	

\*This may fluctuate according to local conditions.

### TRIFLE TOPPING AND FILLING

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
<b>Custard Mix</b>	1.000	2	4	<ul style="list-style-type: none"> <li>Make up as above.</li> <li>Whipped cream may be deposited on top immediately after the custard has been deposited. There is not need to wait for it to cool or set.</li> </ul>
Cold Water (approx.)*	3.500	7	14	
<b>Total</b>	4.500	10	2	

### TRADITIONAL CREME PATISSERIE - suitable for custard slices, etc. liquid **GlenDelight** may also be added.

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
<b>Custard Mix</b>	1.000	2	4	<ul style="list-style-type: none"> <li>Put water into a machine bowl and add the <b>Custard Mix</b>.</li> <li>Blend together on slow speed for 1 minute. Scrape down.</li> <li>Add liquid <b>GlenDelight</b> and mix on second speed for 2 minutes until thoroughly blended.</li> </ul>
Cold Water (approx.)	2.500	5	10	
Liquid <b>GlenDelight</b>	1.000	2	4	
<b>Total</b>	4.500	10	2	

Alternatively, by adding whipped **GlenDelight**, a light continental style creme patisserie suitable for piping and filling is produced. This creme patisserie is an ideal alternative to dairy cream, it's lightness giving extra appeal as well as being cost effective.

### CONTINENTAL CREME PATISSERIE

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
<b>Custard Mix</b>	1.000	2	4	<ul style="list-style-type: none"> <li>Put water into a machine bowl and add the <b>Custard Mix</b>.</li> <li>Blend together on slow speed for 1 minute. Scrape down.</li> <li>Add whipped <b>GlenDelight</b> and mix on second speed for 2 minutes until thoroughly blended.</li> </ul>
Cold Water (approx.)	3.000	6	10	
Whipped <b>GlenDelight</b>	2.000	4	6	
<b>Total</b>	6.000	13	4	

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.

The Macphie logo consists of the word "macphie" in a white, lowercase, sans-serif font, centered within a solid red rectangular background.

**CUSTARD MIX**

**REF: GP337**

**Review date 04.07.2011**

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