

INSTANT CUSTARD (GLUTEN FREE)

Ingredients

250g instant custard
625mls water

Method

Place all ingredients in a mixing bowl and whisk on low speed for 1 minute. Scrape down. Whisk on top speed for 5 minutes or until smooth. Consistency can be varied by increasing or decreasing the amount of water. **This is a very thick custard** suitable for pie, tarts, custard slices or scrolls.

This custard can be baked and is suitable for Danish pastries and custard logs etc.



For a pouring custard try:

125g instant custard
750mls water

Ingredients: Sucrose, Modified Starch (1422), Non-Fat Milk Solids, Vegetable Fat, Vegetable Gum (407), Salt, Flavour, Colours (102, 110).