



## BCM-8 CUSTARD MIX

Mauri BCM-8 produces traditional style custard that is ideal for tarts that's quick and easy to use.

### INGREDIENTS

| INGREDIENTS   | WEIGHT (KG OR L) |
|---------------|------------------|
| Mauri BCM-8   | 1.000kg          |
| Cold Water    | 1.000L           |
| Boiling Water | 3.000L           |

### METHOD

1. Add Mauri BCM-8 to cold water and stir until smooth.
2. Add the smooth mix to boiling water while stirring, bring back to boil.
3. Cool custard for about 20 minutes before pouring into pre-baked shells.  
(If nutmeg is required, sprinkle it on immediately after pouring).
4. Custard will set after cooling.

Note: The finished product should be kept refrigerated after cooling.