



Cappuccino Custard Crème

Rich and velvety, this Cappuccino Custard Crème transforms a classic custard into an elevated, coffee-infused dessert.

INGREDIENTS

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BCM-8 Custard Mix	0.500kg
Cold Water	0.500kg
Boiling Water	1.500kg
Coffee Flavouring	0.010kg
Espresso (optional)	2 shots
Thickened Cream	0.800kg

PRODUCTS

15838 BCM-8 Custard Mix 15kg

METHOD

1. Add BCM-8 Custard Mix to cold water and stir until smooth.
2. Add the smooth mix to boiling water while stirring. Bring to the boil.
3. Add coffee flavouring and espresso shot and cool custard for 1 hr in the fridge.
4. Once custard is cooled, fold into whipped cream to lighten mixture.
5. Place coffee custard crème into a piping bag and fill coffee cups above the rim.
6. Decorate with a light dusting of cocoa powder and chocolate shavings. Serve chilled.