



Sunflower Patisserie Custard

Finlay's Patisserie cold process custard mix is a lusciously rich, versatile cold process mix requiring only the addition of water to produce a velvety smooth patisserie custard filling. Used in a variety of applications, Finlay's Patisserie Custard adds a touch of class to everything from trifles to Danish pastries.

Made with full fat milk and cream, Finlay's Patisserie Custard is the ultimate in convenience and indulgence. Finlay's Patisserie cold process custard can be made to pipe, pour or to a spreadable consistency by simply varying the water content.

Finlay's Patisserie cold process custard mix is also bake stable, giving you the opportunity to create a variety of pastries, pies and much more.

Recipe Idea

Apple and Custard Crumble. Prepare your Finlay's Homebake Apple pie filling. Deposit a layer of Patisserie custard on the bottom of the pie case. Add another layer of apple filling. Top with Finlay's buttery Crumble Mix and bake as normal.

Advantages

- Easy to prepare
- Velvety smooth mouth feel
- Vary to water level for piping, spreading or pouring
- Bake stability

Product Info

Pack size

10kg - Code A0133

Palletisation

10kg x 70

Storage

Store ambient in cool, dry conditions

Make Up Instructions

Typical use - Mix 1 part mix with 2.5 parts cold water. Place dry mix in a planetary mixer, add water and whisk.

Recommended Use

Custard slices, Danish pastries, trifles and elcairs