

## Product Information

### Description

Easy to use complete custard mix for making pouring custard and custard to be used in trifles. Just add water.

Brand: Middleton Catering Mixes

Description: Custard Mix

Pack Size: 3.5kg

Storage: Ambient

Order Code: CM0013

(Internal Code: P200H)



### Shelf Life

24 hours after cooking

### Portion Yields

3.5kg bag makes approx. 350 x 55ml portions.

### Compliance

Manufactured in a factory accredited to BRC Standards

### Features and Benefits

- ✓ Easy to use just add water.
- ✓ Suitable for Vegetarians

### Nutritional Information

Nutritional Information	100g as sold	Per 55ml portion as consumed
Energy (kJ)	1597	147
Energy (kcal)	376	35
Fat (g)	2.4	0.2
of which Saturates (g)	0.9	0.1
Carbohydrate (g)	85	8
of which Sugars (g)	35.4	3.2
Fibre (g)	0.0	0.0
Protein (g)	3.7	0.3
Salt (g)	0.6	0.1

### Ingredients

Maize Starch, Sugar, Whey Powder (**MILK**), Dextrose, **MILK** Protein (Whey Powder, Acid Casein), Modified Maize Starch, Emulsifier (E471), Skimmed **MILK** Powder, Flavouring (Lactose (**MILK**)), Natural Colour (Annatto Norbixin), Butter **MILK** Powder.

May Contain: Wheat, Egg, Soya

### Allergens

For allergy advice see ingredients in "**bold**" and UPPERCASE

### Cooking Instructions

Dry Mix	Cold Water	Boiling Water	Approx. No. 55ml Portions
115g	120ml	450ml	12
200g	200ml	800ml	20
1kg	1 litre	4 litres	100

1. Blend the correct weight of dry Custard Mix with the correct measure of cold water to form a smooth paste.
2. Add the paste to the boiling water, stirring continuously.
3. Return to the heat and bring back to the boil, while continuing to stir the mix. Reduce heat and simmer for 1 minute. Do not overcook. Best served hot.
4. Any leftover custard should be cooled and stored in a refrigerator and consumed within 24 hours.