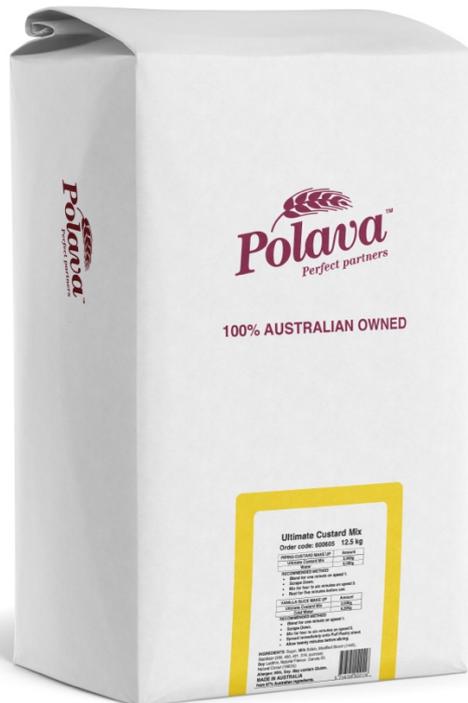




## Ultimate Custard Mix 12.5kg

Product Card # 600605-R1



Polava developed this superior custard mix to help you output a delicious creation.

**The Polava brand provides these benefits:**

- **MADE IN AUSTRALIA**
- **TOLERANT**  
*Quality outcomes from a broad range of bakery or shop conditions and with unskilled assistance.*
- **FREE FROM artificial flavours and colours**
- **GUARANTEED QUALITY & CONSISTENCY**
- **TECHNICAL SUPPORT**
- **MERCHANDISING SUPPORT**

ADDITIONAL FEATURES	BENEFITS
<b>INSTANT CUSTARD</b>	<i>Easy to use and economical replacement for traditional mixes that require addition of milk and egg</i>
<b>FREEZE THAW STABLE</b>	<i>Suits larger batch sizes</i>
<b>BAKE-STABLE SLICEABLE PIPEABLE</b>	<i>Use across a variety of applications. Suitable for vanilla slices or filling pastries, donuts, etc.</i>
<b>CREAMY, SMOOTH MOUTH FEEL</b>	<i>Preferred in market testing. WOW your customers with your delicious creation</i>

See next page for **HOW TO MAKE for piping or slice >>>**

MORE INFO AT [POLAVA.COM.AU](http://POLAVA.COM.AU)

## RECIPE 1

### Ultimate Custard for Piping or Slice

MAKE UP INSTRUCTIONS	SMALL BATCH	FULL BAG
<b><i>VANILLA SLICE</i></b>		
Ultimate Custard Mix	2,000g	12,500g
Cold Water	4,200g	26,250g
<b><i>PIPING CUSTARD</i></b>		
Ultimate Custard Mix	2,000g	12,500g
Cold Water	5,000g	31,250g

#### RECOMMENDED METHODS:

##### ***VANILLA SLICE***



- Blend for one minute on speed 1.
- Scrape down.
- Mix for four to six minutes on speed 3.
- Spread immediately onto puff pastry sheet and top.
- Melt DAWN Premium Vanilla icing (code 500113) to 38° and pour over top and smooth with pallet knife.
- Allow twenty minutes or freeze before slicing.

##### ***PIPING CUSTARD***



- Blend for one minute on speed 1
- Scrape down.
- Mix, four to six minutes on speed 3.
- Rest for five minutes before use.

SCAN for MORE  
POLAVA INFO

