BAKELS
BAKERY INGREDIENTS SINCE 1904

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CUSTARD VOL-AU-VENT

DISPLAY CONDITIONS

Chilled

CATEGORY

Patisserie

OCCASION

Afternoon Tea

FINISHED PRODUCT

Choux, Custard, Dessert, Sweet Good

INGREDIENTS

Group 1

Ingredient	KG
Enbelett Superior Cold Custard Mix	0.400
Cold water	1.000
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Instant Cream	0.120
Chilled water	0.300
Enbelett Superior Cold Custard Mix	0.120
	Total Weight: 1.940

METHOD

Custard Vol-Au-Vent

1. Remove 12 Vol-Au-Vents from the freezer and bake according to instructions.
2. Whisk the water and Bakels Enbelett Premium Cold Custard on slow speed for 1 minute.
3. Scrape down and mix for a further 3-4 minutes on fast speed.
4. Once the Vol-Au-Vents have baked and cooled, fill the base with Bakels Enbelett Premium Cold Custard.
5. Whisk the water, Bakels Instant Cream and Bakels Enbelett Premium Cold Custard for 3-4 minutes.
6. Pipe on top of the custard to just above the top of the Vol-Au-Vents.
7. Dust with icing sugar to finish.