

Custard

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Tuesday, 06 January 2009 12:40 -

Custard recipe

Ingredients & Quantities

- 90g of Dried Milk
- 900ml of Water
- 40g of Custard Powder
- 40g of Sugar

Method

1. Put the water in to a double boiler (or saucepan) and whisk in the dried milk.
2. Leave sufficient water to blend to a thin cream the custard powder and sugar.
3. Heat the milk mixture to boiling point and cook for 20 minutes.
4. Whisk in the blended custard powder and sugar and cook for 5 to 10 minutes. If the custard is too thick, thin down with hot water.