

Pink Custard (Strawberry)

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Pink (Strawberry) Custard recipe

Ingredients & Quantities

- 90g of Dried Milk
- 900ml of Water
- 40g of Strawberry Cornflour
- 40g of Sugar

Method

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