

Pink Custard (Strawberry)

Written by Crunch Man

Thursday, 12 March 2009 19:57 -

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.