

## CUSTARD &amp; CHEESCAKE, SWEET GOODS

**CAPPUCCINO CUSTARD CRÈME****INGREDIENTS**

INGREDIENTS	WEIGHT
BCM-8 Custard Mix	0.500kg
Cold Water	0.500kg
Boiling Water	1.500kg
Coffee Flavouring	0.010kg
Espresso (optional)	2 shots
Thickened Cream	0.800kg

**METHOD****STEP 1**

Add BCM-8 Custard Mix to cold water and stir until smooth.

**STEP 2**

Add the smooth mix to boiling water while stirring. Bring to the boil.

**STEP 3**

Add coffee flavouring and espresso shot and cool custard for 1 hr in the fridge.

**STEP 4**

Once custard is cooled, fold into whipped cream to lighten mixture.

**STEP 5**

Place coffee custard crème into a piping bag and fill coffee cups above the rim.

**STEP 6**

Decorate with a light dusting of cocoa powder and chocolate shavings. Serve chilled.