



LACTALIS CANADA
TECHNICAL CENTRE
65 Bathurst Street, London, ON
N6B 1N8 CANADA
Tel: 1 519-640-7022
Toll Free: 1 877-891-0811

Website: lactalisingredients.ca
Email: ingredientsinfo@ca.lactalis.com

Custard Pudding

featuring **Prestige® 275**

Formula	% by Weight
Prestige® 275	9.00
Whipping Cream	3.57
Sugar	18.86
Water	13.36
Liquid Whole Milk	36.81
Liquid Whole Egg	18.40
Total	100.00

Procedure

- Place all ingredients into a blender and mix on puree for approximately one minute. Do not whip.
- Pour 150 g of the slurry into oven safe custard cups.
- Place cups in a water bath with water level slightly higher than the slurry, place in centre of oven.
- Bake at 425°F for 5 minutes reduce heat to 350°F and continue to bake for 35-40 minutes until the surface is golden brown.
- Before removing from oven pierce the centre of the baked custard with a knife, if it comes out clean custard is completely baked.
- Remove from the oven, allow to cool to room temperature and refrigerate for several hours.

The information contained herein is, to the best of our knowledge, accurate. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of intellectual property rights.

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Custard Pudding

Control

Formula	% by Weight
Sweetened Condensed Whole or Skim Milk	44.79
Liquid Whole Milk	36.81
Liquid Whole Egg	18.40
Total	100.00

Procedure

- Place all ingredients into a blender and mix on puree for approximately one minute. Do not whip.
- Pour 150 g of the slurry into oven safe custard cups.
- Place cups in a water bath with water level slightly higher than slurry, set in the centre of the oven.
- Bake at 425°F for 5 minutes reduce heat to 350°F and continue to bake for 35-40 minutes or until the surface is golden brown.
- Before removing from oven pierce the centre with a knife, if it comes out clean custard is baked.
- Remove from oven, allow to cool to room temperature and refrigerate.

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