Vanilla custard squares

NZBK-020 · Slices · 16 squares

INGREDIENTS

500 g puff pastry

850 mL milk

140 g caster sugar

90 g cornflour

4 egg yolks

30 g butter

10 mL vanilla

170 g icing sugar

25 mL water



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Bake two fitted pastry sheets between trays at 200°C for 18–23 min.
2. Whisk sugar, cornflour and yolks with a little cold milk.
3. Whisk in hot remaining milk and cook, stirring, until bubbling and thick.
4. Add butter and vanilla.
5. Sandwich custard between pastry, cool and chill under the food control plan, then glaze.

ALLERGEN CHECK

Wheat, milk, egg. Check pastry.

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-020-vanilla-custard-squares