Vanilla pastry custard

NZBK-082 · Bakery Foundations · About 725 g

INGREDIENTS

550 mL milk

5 egg yolks

105 g caster sugar

48 g cornflour

20 g butter

8 mL vanilla



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Heat milk.
2. Whisk yolks, sugar and cornflour.
3. Gradually whisk in hot milk, return to pan and cook, stirring, until bubbling and thickened.
4. Stir in butter and vanilla.
5. Cool rapidly and refrigerate under the food control plan.

ALLERGEN CHECK

Milk, egg

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-082-vanilla-pastry-custard