



Custard Cream

Tarts, Cream puffs and doughnuts: you fill them all with this delicious custard cream!

Boodschappenlijstje



FunCakes Mix for Crème Pâtissière 500
g

F10150
€6.25



Patisse Silicone Garde

P10316
€3.85



Ingredients

- 100 g FunCakes Mix for Crème Pâtissière
- 250 ml water

Tools

- Patisse Silicone Whisk
- Mixer
- Mixing bowl

Step 1: Make the mix

Combine 100 g FunCakes Mix for Crème Pâtissière with 250 ml water. Whisk the cream using a whisk or mixer for about 5 minutes until smooth. Let it set before use.

Step 2: Get started with the Custard Cream!

This recipe was made possible by FunCakes.