



Parmalat Canada Inc.
Technical Centre
65 Bathurst Street
London ON N6B 1N8 Canada
Tel: 519-640-7022 Fax: 519-667-5400
Toll Free: 877-891-0811
www.parmalat-ingredients.com
ingredientsinfo@parmalat.ca

Reduced Fat Custard Pudding

featuring Dairy-Lo

Formula	% by Weight
Sugar	20.00
Skim Milk Powder	9.20
Dairy-Lo	4.20
Liquid Skim Milk	48.20
Liquid Whole Egg	18.40
Total	100.00

Procedure

- In a separate container dry blend sugar, skim milk powder and **Dairy-Lo**
- Place all of the above ingredients into a blender and mix on puree for one minute. Do not whip.
- Pour 150 g of slurry into each oven safe custard cup.
- 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 until the surface is golden brown.
- Before removing from the oven pierce centre with a knife, if it comes out clean custard is baked.
- Remove from the oven, allow to cool to room temperature and refrigerate

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 Eggs	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 slurry into each oven safe custard cup.
- 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 until the surface is golden brown.
- Before removing from the oven pierce centre with a knife, if it comes out clean custard is baked.
- Remove from the oven, allow to cool to room temperature and refrigerate for several hours.

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