



## CUSTARD

### INGREDIENTS

100gms	CUSTARD POWDER
66gms	SUGAR
1.5L	MILK

Thickness can be adjusted by using more or less custard powder

### METHOD

1. Blend part of cold milk with custard to a smooth thin paste in a bowl.
2. Bring remaining liquid to boil in a saucepan and stir in mixture from step 1 and simmer for three minutes, keep stirring while custard is simmering so lumps will not form.

THIS IS ONLY A GUIDE.

**PANTRYMAN**