

Egg-Free Custard

Ingredients	%
Water	69.9
Skimmed Milk Powder	11.8
Sugar	7.4
Deffavored Pulse Flour V-6000 (Pea Or Faba Bean)	5.3
Vanilla Extract	2.6
Unsalted Butter	2.4
Xanthan Gum	0.3
Salt	0.3

Procedure

- In a pan, mix water, skimmed milk powder, sugar, Deffavored Flour V-6000, unsalted butter, xanthan gum, and salt
- Heat over medium heat, stirring constantly until a thick paste is formed
- Add vanilla extract and heat for another 3 min while stirring
- Pass the paste through a fine mesh strainer to remove clumps
- Transfer the paste to containers and refrigerate
- Sprinkle caramel sugar on top of custard before serving

Nutrition Facts

Serving size	(100g)
Amount per serving	
Calories	110
	% Daily Value*
Total Fat 2g	3%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 180mg	8%
Total Carbohydrate 18g	7%
Dietry Fibre 0g	0%
Total Sugars 14g	
Includes 7g Added Sugars	14%
Protein 5g	
Vitamin D 1mcg	6%
Calcium 148mg	10%
Iron 0mg	0%
Potassium 242mg	6%

*The % Daily Value tells you how much nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice

Calories per gram Fat 9 • Carbohydrate 4 • Protein 4



Contact us:

For more information or to speak to somebody about this recipe please call your local Univar Solutions representative or contact us at:

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