

SUFFICIENT FOR
2 MEALS



So Consistent, So Easy, So Good!

INSTANT
**CUSTARD
POWDER**
VANILLA FLAVOURED



150 g

SERVING SUGGESTION





INSTANT CUSTARD

75 g	SO GOOD INSTANT CUSTARD POWDER (7 tbsp)
125 ml	Water (½ cup)
200 ml	Full cream milk (Long life at room temperature)(1 cup)

METHOD

1. Whisk the SO GOOD INSTANT CUSTARD POWDER, water and milk together for 2 minutes until smooth.
2. Rest for 5 minutes and whisk again.
3. Refrigerate.

NOTE: For a rich and creamy custard use only milk.



BREAD & BUTTER PUDDING

75 g	SO GOOD INSTANT CUSTARD POWDER (7 tbsp)
375 ml	Milk (1 ½ cups)
4	Croissants/Hotcross buns, sliced in half
100 ml	Chocolate sauce
50 g	Chocolate chips/Raisins

METHOD

1. Preheat oven to 160°C.
2. Spread each slice of croissants/hotcross buns with chocolate sauce.
3. Arrange in an oven proof dish.
4. Whisk the milk and SO GOOD INSTANT CUSTARD POWDER for 2 minutes.
5. Pour the custard over the croissants/hotcross buns.
6. Leave to soak for 30 minutes. Sprinkle the chocolate chips or raisins on the top.
7. Bake for ± 20 -30 minutes at 160°C.



MILKTART DESSERT CUPS

35 g	SO GOOD INSTANT DESSERT WHIP (3 tbsp)
70 ml	Water
200 g	SO GOOD INSTANT CUSTARD POWDER (1 packet)
600 ml	Milk
100 g	Biscuits, crushed
50 g	Butter, melted
50 g	Cinnamon sugar

METHOD

1. Add the SO GOOD INSTANT DESSERT WHIP into a large mixing bowl. Add the water. Using an electric mixer, mix on slow speed for 2 minutes. Turn speed up to maximum and beat for 2 minutes.
2. Add the SO GOOD INSTANT CUSTARD POWDER into a large mixing bowl and add the milk. Mix for 2 minutes until thickened and smooth.
3. Add the whipped whip into the custard and whisk through to combine and create a smooth light-yellow mousse.
4. Mix the crushed biscuits with the melted butter and add 2 tbsp into the bottom of each dessert cup.
5. Pipe the mousse into the cups on top of the biscuit layer.
6. Decorate each cup with cinnamon sugar.



SAGO PUDDING

150 g	Sago
1 L	Milk (4 cups)
75 g	So Good Instant Custard Powder (7 tbsp)
2	Eggs
30 g	Sugar (2 tbsp)
15 g	Cinnamon sugar (1 tbsp)
30 g	Apricot jam (2 tbsp)

METHOD

1. Put the sago in a bowl and add 2 cups of water. Let it soak for 30 minutes.
2. Drain the sago and put into a pot. Add the milk and bring to the boil, stirring continuously so that the sago does not stick or burn. Cook for \pm 15 minutes.
3. Remove from the heat and cool slightly. Whisk in the So Good Instant Custard Powder.
4. Whisk the eggs and the sugar together and add slowly to the sago mixture while whisking.
5. Pour into a greased baking dish and sprinkle the cinnamon sugar on top.
6. Bake at 160°C for \pm 30 minutes.
7. Melt the apricot jam and glaze the top of the pudding.



CHOCOLATE CUSTARD

100 g	SO GOOD INSTANT CUSTARD POWDER
250 ml	Water (1 cup)
250 ml	Full cream milk (long life at room temperature)(1 cup)
50 g	SO GOOD INSTANT CHOCOLATE MOUSSE

METHOD

1. Whisk the SO GOOD INSTANT CUSTARD POWDER, water and milk together for 5 - 8 minutes.
2. Add the the SO GOOD INSTANT CHOCOLATE MOUSSE and whisk until smooth.
3. Refrigerate.