



RECIPES

CORN CUSTARD BREAD



INGREDIENTS

INGREDIENTS A

120g	Prima Superfine Wholegrain Flour
180g	Prima Top Flour
90g	Fresh Milk
1	Egg (60g)
45g	Sugar
4g	Salt
5g	Yeast
120g	Butter

INGREDIENTS B

100g	Whole Kernel Corn
1 tsp	Sweet Corn Essence

Some Lemon Yellow Colouring

CORN CUSTARD FILLING

INGREDIENTS A

400ml	Fresh Milk
80g	Sugar
75g	Butter
¼ tsp	Salt

INGREDIENTS B

100ml	Fresh Milk
40g	Custard Powder
20g	Corn Flour
1	Egg
¼ tsp	Corn Essence
60g	Cream Style Sweetcorn

PROCEDURE

1. Mix Ingredients A till it forms a soft dough.
2. Rest the dough before scaling it 40 gm and rest again for a while.
3. Shape the dough into long strips to resemble a corn.
4. Leave to proof until it doubles in size.
5. Egg wash and bake at 180°C for 15 - 20 mins.
6. Once cooled, add in the corn custard filling.

CORN CUSTARD FILLING

1. Mix Ingredients B and leave aside.
2. Bring Ingredients A to a boil, add in Ingredients B and cook again.
3. Cool this before putting into the bread.

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