Cinnamon Flavoured Custard Recipe inspired by Portia Malinga

Ingredients

4 cups Clean tap water

100 grams Sugars, Brown

80 grams Egg custards, dry mix, prepared with 2% milk

2 grams Spices, Cinnamon, Ground

14 grams Margarine 70% fat

210 grams NESTLÉ Cremora Original

Instructions

1. Boil 1 litre of water in a pot, add Sugar and 12 tablespoons of Cremora and mix
2. Reduce the heat to medium - low and allow to simmer
3. Mix 150ml Water, Custard Powder, Cinnamon, 2 Tablespoon of Cremora in a separate bowl
4. Add the Custard mixture to the simmering mix, stirring frequently for about 3 minutes. Add the margarine, continue to stir for further 2 minutes
5. Remove from heat, serve hot or cold

Nutrients

Carbohydrates	59.52
Energy	142.14
Fats	20.93
Protein	1.73

17 Minutes

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