



EOI Custilla Custard Mix

The premium multi-purpose custard solution.

The trusted choice.

Custilla applications

- Can be used to mix with water and/or milk and/or cream.
- Recommended for vanilla slice, tarts, piping custard, pouring custard.
- Suitable for a variety of uses, from a firm custard to support fruit toppings, through to a pourable custard for puddings or topping for your favourite fruit pie or dessert.
- Is smooth, creamy, and ideal for adding flavours to the custard such as certain alcohols, chocolate, citrus, and fruits.
- Suitable for baking.

Easy to prepare and use

- Add as a powder to apple filling to create products such as custard apple pies, turnovers, etc.
- Prepared Custilla custard is perfect for blending with whipped cream, pastes and fillings to produce rich and smooth Bavarian cream, mousses or speciality desserts.
- Is freeze/thaw and bake stable.
- Can be used as a cream stabiliser.
- No cooking required, which saves time and money.
- Can be accompanied with your own short pastry or puff pastry recipes or for convenience try using Custilla with our own EOI range of frozen shells or puff pastry.

Free recipe book

- Order your FREE Custilla recipe booklet with 25 great Custilla recipes. Order yours from EOIbakery.com.au from the recipe section or contact your local EOI representative.



Proudly locally made

- Australian made by a local Australian owned company.