

CHIBOUST CREAM



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Gelatin	3	0,5
Water (1) (to hydrate the gelatin)	15	2,5
Yumgo <i>WHOLE POWDER</i>	7	1,1
Water (2) (to hydrate the powder)	44	7,2
Vanilla	-	-
Milk or soy milk	250	41,3
Sugar	38	6,3
Cornstarch	25	4,1
Yumgo <i>WHITE POWDER</i>	10	1,6
Water (3) (to hydrate the powder)	81	13,3
Water (4)	35	5,8
Sugar	100	16,5
Total	606	100



PROCESS

- Rehydrate the gelatin with water 1.
- Rehydrate Yumgo Whole with water 2.
- Scrape the vanilla into the milk and bring to a boil.
- Mix rehydrated Yumgo Whole with the sugar and cornstarch.



TIPS

- Infuse the milk to flavour the cream

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PROCESS

- Add the previous mixture and boil while whisking for 2 min.
- Add gelatin mass, cool the pastry cream until 45°C.
- When the pastry cream is almost at 45°C, rehydrate Yumgo White with water 3 and add it to a mixer.
- Prepare a syrup with the sugar and water 4, and cook until it reaches 118°C.
- Whip up Yumgo White, then incorporate the syrup at low speed.
- Increase the mixer speed to maximum and whisk until 45°C and obtain a meringue.
- While Yumgo White mixture is whisking, whisk the pastry cream in a bowl until it is completely smooth.
- Incorporate 1/3 of the meringue into the pastry cream while whisking.
- Use it immediately in the preparation of your choice.

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