

# PASTRY CREAM

## Bake-Stable



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Milk or soy milk	350	52,87
Cream 35% or Plant-based Cream	100	15,11
Sugar	72	10,88
Cornstarch	54	8,16
Vanilla	-	-
Butter or Margarine	34	5,14
<b>Yumgo YOLK POWDER</b>	<b>5,9</b>	<b>0,86</b>
Water (to hydrate the powder)	40,2	6,12
Rapeseed oil (to hydrate the powder)	5,9	0,86
<b>Total</b>	<b>662</b>	<b>100</b>



### PROCESS

- Mix Yumgo Yolk Powder with water and rapeseed oil to rehydrate it.
- Heat the milk, cream and vanilla powder.
- Mix the rehydrated Yumgo Yolk Powder with the sugar and the cornstarch.
- Combine the mixtures and boil for 2 minutes.
- Cool to 45°C, add butter, blend well.
- Cool down quickly.



### TIPS

- Keep refrigerated up to D+1, do not freeze.

For your questions and projects, contact us at [innovation@yumgo.fr](mailto:innovation@yumgo.fr)

Find us at [www.yumgo.fr/conseil-innovation](http://www.yumgo.fr/conseil-innovation)