

# CHOCOLATE PASTRY CREAM



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Milk or Soy milk	192,32	64,10
Sugar	38,46	12,82
Cornstarch	19,24	6,41
Dark chocolate	26,92	8,97
<b>Yumgo YOLK POWDER</b>	<b>2,54</b>	<b>0,85</b>
Water (to hydrate the powder)	17,99	6
Rapeseed oil (to hydrate the powder)	2,54	0,85
<b>Total</b>	<b>300</b>	<b>100</b>



## PROCESS

- Mix Yumgo Yolk Powder with the water and oil to rehydrate it.
- Heat up the milk.
- Mix the rehydrated Yumgo Yolk Powder with the sugar, then add the cornstarch.
- Add part of the hot milk to dilute and mix well.
- Pour the previous mix in the hot milk pan and boil for 2 minutes.
- Pour over the chocolate, emulsify, then cool quickly.



## TIPS

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

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

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