

VANILLA MOUSSE



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Milk or plant based milk	758	58,3
Vanilla	-	-
Pectin 325NH95	7	0,5
Sugar (1)	104	8,0
Yumgo YOLK POUDRE	13	1,0
Coconut oil	156	12,0
Xanthan gum	3	0,2
Yumgo WHITE POUDRE	7	0,5
Water (to hydrate the powder)	149	11,5
Sugar (2)	104	8,0
Total	1300	100,0



PROCESS

- Heat milk and vanilla to 45°C.
- Mix pectin, sugar (1) and Yumgo Yolk powder.
- Add to the milk-vanilla mixture.
- Cook to 85°C.
- Pour over coconut oil and emulsify with a mixer.
- Add xanthan gum and emulsify again.
- Mix Yumgo White powder with the water to rehydrate it.
- Whip up the rehydrated Yumgo White powder with a mixer, then fold in the sugar (2).
- Fold the whipped Yumgo whites into the vanilla cream.



TIPS

- Combine soy milk and oat milk to get a mouthfill feeling.

For your questions and projects, contact us at innovation@yumgo.fr

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