

CRÈME BRÛLÉE



| INGREDIENTS | QUANTITIES (g) | PERCENTAGES (%) |
|---|----------------|-----------------|
| Milk or soy milk | 250 | 36,5 |
| 35% cream or plant-based cream | 250 | 36,5 |
| Sugar | 85 | 12,4 |
| Vanilla pod | - | - |
| Brown sugar | - | - |
| Yumgo YOLK POWDER | 11 | 1,6 |
| Water (to hydrate the powder) | 78 | 11,4 |
| Rapeseed oil (to hydrate the powder) | 11 | 1,6 |
| Total | 685 | 100 |



PROCESS

- Boil the cream, the milk and the vanilla, set aside to infuse.
- Mix Yumgo Yolk Powder with the water and the rapeseed oil to rehydrate it.
- Mix the rehydrated Yumgo Yolk Powder with the sugar.
- Add the previous mixture to the milk and boil.
- Pour the mixture into small containers.
- Bake for 45 min to 1 hour in an oven at 100°C.
- Keep for 30 min at room temperature.
- Leave for 2 hours in the fridge.
- Sprinkle the preparations with brown sugar and caramelize with a blowtorch.



TIPS

- Cold gelation occurs after boiling.

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

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