

Vanilla Cremeux for macaron

YUMGO x LA MANDORLE



INGREDIENTS

QUANTITIES (g)

PERCENTAGES (%)

Vegan white chocolate	410	40,2
Inverted sugar	100	9,8
Desodorised coconut oil	175	17,2
Almond milk LA MANDORLE	25	2,5
Water to hydrate the almond milk	300	29,4
Vanilla	-	-
Yumgo YOLK POWDER	10	1,0
Total	1020	100,0



PROCESSUS

- Rehydrate the LA MANDORLE almond milk powder with the water.
- Add YUMGO Yolk powder, inverted sugar and vanilla in a saucepan, mix together.
- Bring the mixture to the boil.
- Once the mixture is hot, pour it over the chocolate and coconut oil.
- Emulsify the mixture with a hand blender until smooth.
- Set the creamy aside in the fridge for a few hours.
- Put the creamy in a piping bag and pipe the creamy on the macaroon shells.



TIPS

- For a better texture, leave the creamy in the fridge for few hours

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