

CRÈME ANGLAISE



| INGREDIENTS | QUANTITIES (g) | PERCENTAGES (%) |
|---|----------------|-----------------|
| Milk | 500 | 69,4 |
| Sugar | 100 | 13,9 |
| Vanilla | - | - |
| Yumgo YOLK POWDER | 13 | 1,8 |
| Water (to hydrate the powder) | 94 | 13,0 |
| Rapeseed oil (to hydrate the powder) | 13 | 1,8 |
| Total | 720 | 100 |



PROCESS

- Heat the milk with half of the sugar and the vanilla pod.
- Rehydrate YUMGO Yolk Powder with water and rapeseed oil.
- Mix rehydrated YUMGO Yolk with rest of the sugar.
- Pour half of the hot milk into the previous mixture.
- Combine all the mixture and give it a boil.
- Sieve the cream and let it cool.



TIPS

- When the crème anglaise is cooled down, blend to obtain the desired mixture.

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