

DIPLOMATE CREAM



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Milk or Plant-based milk (rich in calcium)	106,33	35,48
Vanilla pod	-	-
Sugar	39,54	13,19
Corn starch	8,57	2,86
Cream or Flora cream	106,33	35,48
Pectin 325 NH 95	3	1,00
Yumgo YOLK POWDER	3,95	1,32
Water (pour hydrater la poudre)	28,04	9,35
Rapeseed oil (to hydrate the powder)	3,95	1,32
Total	299,99	100



PROCESS

- Heat the milk and the vanilla pod.
- Mix the sugar and pectin.
- Mix Yumgo Yolk Powder with the water and the rapeseed oil to rehydrate it.
- Mix the rehydrated Yumgo Yolk Powder and the sugar, then add the cornstarch and mix.
- Add some hot milk and mix well.
- Boil all the ingredients for 2 mins.
- Cool quickly then smooth with a whisk. Use at 15°C.
- Whip the cream to a semi-whipped texture, incorporate in 3 times into the previous mixture.
- Use immediately.



TIPS

- Use a plant-based milk rich in calcium for this recipe.
- Keep refrigerated for up to 2 days, can be frozen.

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

Find us at www.yumgo.fr/conseil-innovation