DIPLOMATE CREAM

INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Milk or plant-based milk (rich in calcium)	106	35,5
Vanilla pod	-	-
Sugar	40	13,2
Cornstarch	9	2,9
Cream or plant-based cream	106	35,5
Pectin 325NH95	3	1,0
Yumgo *YOLK POWDER*	**4**	**1,3**
Water (to hydrate the powder)	**28**	**9,4**
Rapeseed oil (to hydrate the powder)	**4**	**1,3**
Total	**300**	**100,0**

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
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