

FLOATING ISLAND



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
CRÈME ANGLAISE		
Half skimmed milk or plant based milk	250	38,5
35% liquid cream or plant based cream	250	38,5
Sugar	50	7,7
Vanilla	-	-
Yumgo WHITE POWDER	15	2,3
Water (to hydrate the powder)	85	13,1
Total	650	100,0
YUMGO WHIPPED WHITES		
Sugar	90	41,9
Vanilla powder	-	-
Yumgo WHITE POWDER	14	6,3
Water (to hydrate the powder)	112	51,9
Total	215	100,0

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PROCESS

CREME ANGLAISE

- Rehydrate YUMGO whole powder with water.
- Add the sugar to the rehydrated YUMGO powder.
- Mix the milk and cream and add the rehydrated whole YUMGO and the sugar to the milk/cream mixture.
- Boil all ingredients.

YUMGO WHIPPED WHITES

- Mix YUMGO white powder and water to rehydrate it.
- Whip YUMGO white and add the sugar and the vanilla powder.
- Fill greased 6 cm half-spheres with the whipped YUMGO white..
- Cook in the microwave at maximum power for about 1 minute.

ASSEMBLY

- Unmold YUMGO island and place on top of creme anglaise.



TIPS

- Use the maximum force of the processor to whip YUMGO white.
- Allow the whites to cool before unmolding to make it easier.

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