

# PASTRY CREAM



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Milk or soy milk	211,2	64,10
Sugar	42,36	12,82
Cornstarch	21,12	6,41
Vanilla	-	-
<b>Yumgo YOLK POWDER</b>	<b>2,79</b>	<b>0,93</b>
Water (to hydrate the powder)	19,74	6,58
Rapeseed oil (to hydrate the powder)	2,79	0,93
<b>Total</b>	<b>298,12</b>	<b>100</b>



## PROCESS

- Mix Yumgo Yolk Powder with water and rapeseed oil to rehydrate it.
- Heat the milk and vanilla powder.
- Mix the rehydrated Yumgo Yolk Powder with the sugar and the cornstarch.
- Combine the mixtures and boil for 2 minutes.
- Cool down quickly.



## TIPS

- Keep refrigerated up to D+1, do not freeze.

For your questions and projects, contact us at [innovation@yumgo.fr](mailto:innovation@yumgo.fr)

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