

PASTRY CREAM



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Milk or soy milk	211	70,8
Sugar	42	14,2
Cornstarch	19	6,5
Vanilla	-	-
Yumgo YOLK POWDER	3	0,9
Water (to hydrate the powder)	20	6,6
Rapeseed oil (to hydrate the powder)	3	0,9
Total	298	100,0



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

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