

CRÈME RENVERSÉE



INGREDIENTS

QUANTITIES (g)

PERCENTAGES (%)

Yumgo <i>WHOLE POWDER</i>	54	3,5
Water (to hydrate the powder)	246	15,9
Sugar	250	16,1
Milk or plant-based milk	1000	64,5
Vanilla	-	-
Total	1550	100,0



PROCESS

- Mix Yumgo Whole powder and water to rehydrate.
- Add sugar.
- Then add milk and vanilla and mix.
- Divide between the molds, filling them $\frac{2}{3}$ of the way up.
- Put the molds in a gastronorm tray and fill halfway with water and put it in the oven.
- Bake for approximately 35 minutes at 160°C.
- Set aside overnight in the fridge, then unmold the creams by flipping them onto a plate.



TIPS

- Replace partly the rehydration water with another liquid to flavor the cream. Ex : rum.

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

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