

VANILLA MOUSSELINE



INGRÉDIENTS	QUANTITÉS (g)	POURCENTAGES (%)
Milk or Plant-based milk	153,06	51,02
Sugar	30,61	10,20
Cream or Flora cream	12,24	4,08
Butter or Margarine	85,71	28,57
Vanilla	-	-
Yumgo YOLK POWDER	2,02	0,67
Water (to hydrate the powder)	14,33	4,78
Rapeseed oil (to hydrate the powder)	2,02	0,67
Total	299,99	100



PROCESS

- Mix Yumgo Yolk Powder with the water and the rapeseed oil to rehydrate it.
- Heat the milk, scraped vanilla pod, the rehydrated Yumgo Yolk Powder, sugar and cornstarch like a pastry cream.
- Cool quickly then smooth with a whisk. Use at 15°C.
- Whisk the butter to obtain a homogenous and soft texture.
- Add the pastry cream in 2 times.
- Use immediately.



TIPS

- The vanilla mousseline can be frozen in your products for longer storage.

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

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