

# CRÈME BRÛLÉE



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Milk or Soy milk	250	36,50
35% Cream or Plant-based cream	250	36,50
Sugar	85	12,41
Vanilla pod	-	-
Brown sugar	-	-
<b>Yumgo YOLK POWDER</b>	<b>11</b>	<b>1,61</b>
Water (to hydrate the powder)	78	11,38
Rapeseed oil (to hydrate the powder)	11	1,61
<b>Total</b>	<b>685</b>	<b>100</b>



## PROCESS

- Boil the cream, the milk and the vanilla, set aside to infuse.
- Mix Yumgo Yolk Powder with the water and the rapeseed oil to rehydrate it.
- Mix the rehydrated Yumgo Yolk Powder with the sugar.
- Add the previous mixture to the milk and boil.
- Pour the mixture into small containers.
- Bake for 45 min to 1 hour in an oven at 100°C.
- Keep for 30 min at room temperature.
- Leave for 2 hours in the fridge.
- Sprinkle the preparations with brown sugar and caramelize with a blowtorch.



## TIPS

- Cold gelation occurs after boiling.

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

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