

# HEAT STABLE PASTRY CREAM



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Milk or Soy milk	175	43,21
Cream 35% or Plant-based cream	75	18,52
Butter or Margarine	20	4,94
Sugar	50	12,35
Liquid vanilla	10	2,47
Cornstarch	25	6,17
<b>Yumgo YOLK POWDER</b>	<b>5,5</b>	<b>1,36</b>
Water (to hydrate the powder)	39	9,63
Rapeseed oil (to hydrate the powder)	5,5	1,36
<b>Total</b>	<b>405</b>	<b>100</b>



## PROCESS

- Heat the milk, cream, and part of the sugar and vanilla.
- Mix Yumgo Yolk Powder with water and rapeseed oil to rehydrate it.
- Mix the cornstarch, the rehydrated Yumgo Yolk Powder and the rest of the sugar. Pour the hot milk over this mixture and boil for 2 minutes.
- Add the butter or margarine and mix.



## TIPS

- Can be used in pains aux raisins.

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

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