

MILLEFEUILLE



1 STEP : QUICK PUFF PASTRY

| INGREDIENTS | QUANTITIES (g) | PERCENTAGES (%) |
|------------------|----------------|-----------------|
| Salt | 5 | 0,9 |
| White vinegar | 2 | 0,3 |
| Water | 125 | 21,5 |
| T65 flour | 250 | 43,0 |
| Extra dry butter | 200 | 34,4 |
| Total | 582 | 100,0 |



PROCESS

- Dissolve the salt and white vinegar in the water, add the flour and the cold dry butter, and knead with a hook.
- Roll out into rectangular shape.
- Refrigerate for 10 minutes.
- Give 1 single turn. Refrigerate for 10 minutes.
- Repeat 5 times.
- Set aside in the fridge.

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STEP 2 : SHAPING AND BAKING

| INGREDIENTS | QUANTITIES (g) | PERCENTAGES (%) |
|--------------|----------------|-----------------|
| Icing sugar | 50 | 100 |
| Total | 50 | 100 |



PROCESS

- Preheat the oven to 180°C.
- Roll out the puff pastry to a thickness of 2.5 mm into a rectangle measuring approximately 40 x 50 cm.
- Prick all over and sprinkle with icing sugar.
- Bake the puff pastry, covered with a baking sheet, for around 35 minutes at 180°C.
- When the puff pastry is still hot, cut into 3 strips measuring 12 x 40 cm.

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STEP 3 : MOUSSELINE CREAM

| INGREDIENTS | QUANTITIES (g) | PERCENTAGES (%) |
|---|----------------|-----------------|
| Milk | 250 | 50,7 |
| Liquid vanilla | 3 | 0,6 |
| Yumgo YOLK POWDER | 3 | 0,7 |
| Water (to hydrate the powder) | 23 | 4,7 |
| Rapeseed oil (to hydrate the powder) | 3 | 0,7 |
| Sugar | 50 | 10,1 |
| Cornstarch | 20 | 4,1 |
| Butter | 140 | 28,4 |
| Total | 493 | 100,0 |



PROCESS

- Heat the milk and the liquid vanilla.
- Rehydrate YUMGO Yolk powder by mixing with water and oil.
- Mix rehydrated YUMGO Yolk with sugar, then add cornstarch and mix.
- Add some of the hot milk to the previous mixture. Return to the pan with the rest of the milk and boil for 1 min.
- Then rapidly cool down.
- Once cooled down, whisk the cream.
- In a separate bowl, cream the butter. Gradually add the cream to the butter.

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STEP 4 : ASSEMBLY AND FINISHING

| INGREDIENTS | QUANTITIES (g) | PERCENTAGES (%) |
|---------------|----------------|-----------------|
| White fondant | 300 | 85,7 |
| Chocolate | 50 | 14,3 |
| Total | 350 | 100,0 |



PROCESS

- Using a 10 mm. Tip, pipe the smoothed mousseline cream.
- Add a second strip of puff pastry and repeat the operation.
- Finally, add the last puff pastry strip.
- Set in the fridge.
- Heat the white fondant to 32°C, then loosen with a little water if necessary.
- Glaze the millefeuille, then marble it with a cone of melted dark chocolate and the tip of a knife.
- Cut into 10 millefeuilles measuring 4 x 12 cm.



CONSEILS

- The millefeuille can be frozen.
- For a 100% plant-based mousseline, use oat milk.

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