

VANILLA MOUSSELINE



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Milk or plant-based milk	153	51,0
Sugar	31	10,2
Cornstarch	12	4,1
Butter or margarine	86	28,6
Vanilla	-	-
Yumgo YOLK POWDER	2	0,7
Water (to hydrate the powder)	14	4,8
Rapeseed oil (to hydrate the powder)	2	0,7
Total	300	100,0



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

Find us at www.yumgo.fr/conseil-innovation