

VANILLA DIPLOMATE CREAM



Vanilla pods



Vanilla pearl



Vanilla extract

..... INGREDIENTS

Preparation: 10 min. Baking 3 min.

- 1 litre of whole milk
- 250 grams of sugar
- 160 grams of egg yolks
- 100 grams of corn starch
- 400 grams of whole liquid cream
- +/- 12 grams of **Eurovanille vanilla extract L200**



IDEAL FOR

- Cream puffs
- Mille-feuille
- Saint Honoré cake



FLAVOUR YOUR PASTRY CREAM

Chocolate: add 250 grams of cocoa powder once finished baking.

Coffee: add 30 grams of **Eurovanille natural coffee aroma** to the cream once it has cooled down.

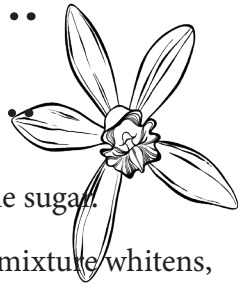
Pistachio: put 30 grams of **Eurovanille pistachio paste**



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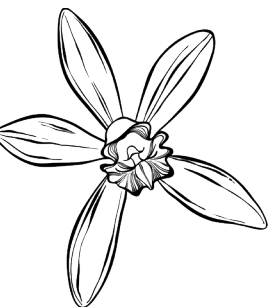
STEPS TO FOLLOW

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1. Bring the milk to a boil with the vanilla extract and half of the sugar.
2. Next, whisk the egg yolks with the remaining sugar until the mixture whitens, then add the corn starch. When the milk is boiling, pour half over the previous mixture to loosen it, then pour back into the saucepan and boil for 3 minutes, stirring vigorously. Set aside to cool.
3. Whip the whole liquid cream. When the pastry cream is almost cold, stir in the whipped cream then prepare.





EQUIVALENCY INDEX

APPLICATIONS	PRODUCTS	RECOMMENDED DOSAGES PER LITRE OR PER KILO
    	PREMIUM Vanilla pods	Dosage to adapt according to the size and variety of pods used.
  	PRESTIGE Bourbon Vanilla pearl	2 to 5 grams
   	PRESTIGE Cœur de Vanille	3 to 5 grams
     	PREMIUM CLASSIQUE Vanilla extract 400	3 to 6 grams
     	PREMIUM CLASSIQUE Vanilla extract 200	6 to 12 grams
  	CLASSIQUE Bourbon Vanilla paste	+/- 20 grams
  	PREMIUM Vanilla powder	+/- 4 grams



CREAMS & MOUSSES



CHOCOLATES



BISCUITS



ICE CREAMS



YOGURTS &
DAIRY DESSERTS



PASTRY



GANACHES