

# VANILLA

## MOUSSELINE CREAM



Vanilla pods



Coeur de vanille

### INGREDIENTS

*Preparation: 5 -10 min. Baking 5 -10 min.*

- 1 litre of whole milk
- 8 egg yolks
- 45 grams of corn starch
- 45 grams of flour
- 25 grams of butter
- 120 grams of caster sugar
- +/- 2 grams of **Eurovanille Coeur de vanille**



IDEAL FOR .....

- Shortcake
- Paris-Brest
- Tarte Tropézienne

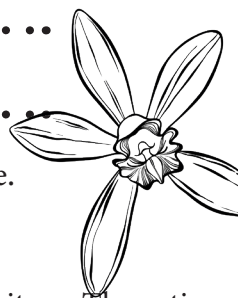


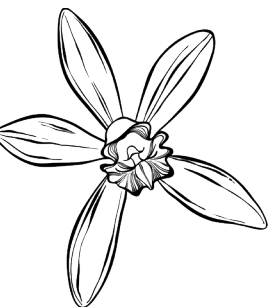
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## STEPS TO FOLLOW































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1. In a saucepan, bring the milk to a boil. Remove from the stove.
2. Infuse the coeur de vanille in the boiling milk.
3. In a bowl, whisk the yolks with the sugar until the mixture whitens. Then stir in the corn starch and flour.
4. Pour a little boiling milk into the bowl while stirring, then pour everything back into the saucepan. Cook it for another 2 minutes, stirring vigorously.
5. Remove from the heat and stir in the butter cut into pieces.
6. When the cream is lukewarm, mix with a mixer to triple the volume.





# EQUIVALENCY INDEX

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



CREAMS & MOUSSES



CHOCOLATES



BISCUITS



ICE CREAMS



YOGURTS &  
DAIRY DESSERTS



PASTRY



GANACHES