

VANILLA ICE CREAM



Vanilla pods



Vanilla pearl



Vanilla extract

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INGREDIENTS

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For 4 people.

- 610 grams of whole milk
- +/- **2 gr of vanilla pearl**
- 80 grams of egg yolks
- 130 grams of sugar
- 50 grams of powdered milk
- 35 grams of glucose



IDEAL FOR

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- Vacherins
- Profiteroles
- Meringues



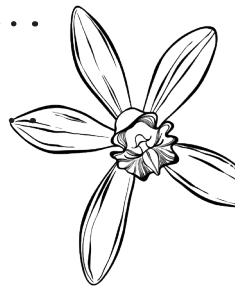


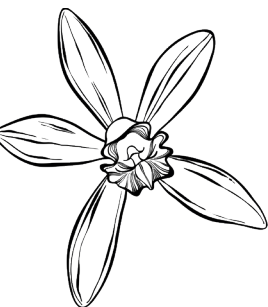
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STEPS TO FOLLOW































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1. Bring the milk and vanilla pearl to a boil.
2. Blanch the egg yolks with the sugar.
3. Bake like a custard (see recipe p.1)
4. Add the glucose and milk.
5. Strain and cool.
6. Churn the ice cream.





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