



PASTRY CREAM

QimiQ BENEFITS

- Stable consistency
- Reduces skin formation and discolouration, enabling longer presentation times
- Quick and easy preparation



15



easy

INGREDIENTS FOR 636 G

270 ml Milk

30 g Corn flour / starch

100 g Egg yolk(s)

100 g QimiQ Classic

100 g Granulated sugar

6 g Vanilla bean

60 g Butter

METHOD

1. Whisk half of the milk with the cornstarch and egg yolks together until smooth.
2. Place the QimiQ Classic, sugar and vanilla in a pan and bring to a scald.
3. Add the cornstarch mixture and continue to cook to 75° C.
4. Add the butter, burr mix and chill until using.