BAKE STABLE CUSTARD CREAM

QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol
- Prevents moisture migration, pastry remains fresh and dry for longer
- Quick and easy preparation
- Deep freeze stable

15   easy

INGREDIENTS FOR 1 RECIPE

250 g	QimiQ Whip Pastry Cream
60 ml	Milk
70 g	Butter
	Pulp from 1 vanilla pod
60 g	Sugar
113 g	Pasteurised whole egg
12 g	Corn flour / starch
16 ml	Water

METHOD

1. Place the milk, QimiQ Whip, butter, vanilla and sugar into a saucepan. Bring to the boil and remove from the heat.
2. Add the water to the corn flour and mix to a thick paste. Add the egg and corn flour paste to the QimiQ mixture and heat up to 80° C, stirring constantly.
3. Vacuum whilst warm and store chilled (can be kept chilled for up to one month).
4. Whisk to the required volume before using.