



# PASTRY CREAM

## QimiQ BENEFITS

- Stable consistency
- Reduces skin formation and discoloration, enabling longer presentation times
- Quick and simple preparation



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easy

## INGREDIENTS FOR 636 G

**270 ml** Milk

**30 g** Corn starch

**100 g** Egg yolk(s)

**100 g** QimiQ Classic

**100 g** Granulated sugar

**6 g** Vanilla pod(s)

**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 170° F.
4. Add the butter, burr mix and chill until using.