

Recipe $N^{\circ}2$: Pre-programmed in your Robot Cook

Crème Anglaise

Ingredients for 1 litre preparation:

Whole MILK		Vanilla pod
AT ROOM TEMPERATURE	1L	
White sugar	150 g	
Egg yolks	200 g	

				%
	Ingredients	Weight	Action	Heat setting
1	Sugar Egg yolks Milk Vanilla pod	150 g 200 g 1 L 1	Add in the bowl	83°C
2			Cook quickly. Remove and store.	

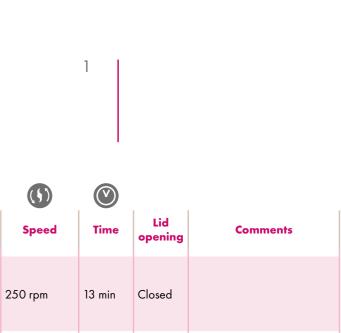


CHEF'S TIP

For this type of preparation, the choice of ingredients is essential. Using whole milk and good quality eggs will give a tastier result



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Taste and adjust seasoning