



RECIPE N°2 : PRE-PROGRAMMED IN YOUR ROBOT COOK






SWEET

Crème Anglaise

Ingredients for 1 litre preparation:

WHOLE MILK		VANILLA POD	1
AT ROOM TEMPERATURE	1L		
WHITE SUGAR	150 G		
EGG YOLKS	200 G		

	Ingredients	Weight	Action	Heat setting	Speed	Time	Lid opening	Comments
1	Sugar Egg yolks Milk Vanilla pod	150 g 200 g 1 L 1	Add in the bowl	 83°C	 250 rpm	 13 min	Closed	
2			Cook quickly. Remove and store.					Taste and adjust seasoning



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