



Crème Pâtissière

Ingredients for 1 litre preparation:

WHOLE MILK	1 L	FLOUR	50 G
WHITE SUGAR	250 G	CORN FLOUR	50 G
EGG YOLKS	120 G	FRESH UNSALTED BUTTER	100 G
VANILLA POD	1		

	Ingredients	Weight	Action	Heat setting	Speed	Time	Lid opening	Comments
1	White sugar Egg yolks Flour Corn flour Vanilla	250 g 120 g 50 g 50 g 1 pod	Beat until white	–	2,000 rpm	30 sec.	Closed	
2	Milk	1 L	Pour in milk	 95°C	1,000 rpm	12 min	Open	
3	Butter	100 g	Add butter in pieces	 95°C	1,000 rpm	30 sec.	Open	Taste and adjust seasoning



CHEF'S TIP

You can flavour your crème pâtissière with vanilla, chocolate or rum.