



Bavaoise Cream

Ingredients for 1 litre preparation:

WHOLE MILK	1 L	VANILLA POD	1
WHITE SUGAR	250 G	LEAF GELATINE	20 G
EGG YOLKS	200 G	WHIPPED CREAM	800 G

	Ingredients	Weight	Action	Heat setting	Speed	Time	Lid opening	Comments
1	White sugar Egg yolks Vanilla pod	250 g 200 g 1	Split pod and put seeds in bowl with sugar and egg yolks.	 85°C	600 rpm	3 to 4 min	Open	
2	Whole milk	1 L	Pour in	 85°C	600 rpm	12 min	Open	
3	Gelatine	20 g	Soak and fold into mixture Cool rapidly to 20°C.	–				
4	Whipped cream	800 g	Fold cream manually into mixture. Cool rapidly to 20°C.	–				Taste and adjust seasoning



CHEF'S TIP

You can flavour your basic Bavarian cream with coffee, flavoured syrup, citrus fruit zests, pistachios, puréed fruit or praline.