

CREME PASTISSIERE



AUTOMATIC
PROGRAM

16



13'



4 PERSONS



ACCESSORIES:
stirrer

INGREDIENTS:

300 g milk
200 g fresh cream
120 g sugar
30 g sifted 00 flour
1 vanilla flavor packet
6 egg yolks

It is possible to increase the doses up to +50%.
Verify the cooking phase increasing the time if necessary.

PROCEDURE

F1

Insert the stirrer into the jar and add **milk, cream, sugar, egg yolks, flour, and vanilla flavor**.

F2

Verify the density and proceed.

