



Vanilla sauce

Recipe by V-ZUG Ltd.



Preparation	10 Mins
Cooking time	30 Mins
Portions	4
Appliance	CombairSteamer V6000 from 2021

cooked with Vacuisine

Vanilla sauce

- 150 ml cream
- 150 ml milk
- 1 egg
- 1 egg yolk
- 1 tsp cornflour
- 50 g sugar
- ½ tsp vanilla seeds

Vanilla sauce

Stir all the ingredients together well in a measuring jug, then put into a vacuum bag. Vacuum seal the bag, as described in the operating instructions, and steam on a perforated stainless steel tray at 84 °C for 30 minutes using the Vacuisine mode.

Shake the bag vigorously after steaming. Serve the sauce warm or cold.

Cooking steps

Vacuisine 84 °C for 30 Mins

Accessories

- Vacuum bags
- Perforated stainless steel tray





Additional information

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