

# Vanilla sauce



RECIPE QUANTITY 1140 g

RECIPE NUMBER PA40039

## Vanilla sauce

40 g Vanilla cream powder, Custard powder with vanilla, Warm	1.41oz
100 g granulated sugar	3.53oz
250 g milk 3.5%	8.82oz
750 g milk 3.5%	26.46oz

Combine the vanilla cream powder  
Crèmepulver and the first amount of milk.  
Stir until well dissolved. Bring to a boil the  
second amount of milk and the sugar.  
Incorporate the milk / vanillapowder  
mixture and bring once again to a boil.  
Refrigerate the Pastry Cream overnight.  
Before use, beat well.

## Vanilla sauce

**1140 g Vanilla sauce** **40.21oz**

## Tip

Can be used hot or cold.

## FELCHLIN PRODUCTS

UE05 Vanilla cream powder, Custard  
powder with vanilla, Warm

# Vanilla sauce



**Recipe number :** PA40039

**Description :** Vanilla sauce

Sales data :		Nutritional values per 100 g :	
Shelf life	1 day	Kilocalorie (kcal)	104
Selling days	1 day	Kilojoule (kJ)	437
Selling price		Lipids	3.16 g
Selling unit	100 g	saturated fatty acids	1.93 g
		Carbohydrates	16.14 g
		of which sugars	13.07 g
		Proteins	2.82 g
		Salt	0.09 g

**Declaration :**

**Whole milk**, sugar, maize starch, colouring agents (riboflavin, sunset yellow S, carotene), dried glucose syrup, thickening agent (locust bean gum and guar gum), vanilla extract Madagascar, vanille

State 14.06.2022