

Crema Inglese Sottovuoto

Ingredients:

- * 500 ml Panna
- * 500 ml Latte
- * 240 g Tuorlo
- * 200 g Zucchero semolato
- * 1 Bacello di vaniglia
- * 3 sacchetti sous-vide media grandezza

Steps:

1. In a mixing bowl, separate egg yolks from egg whites.
2. Beat only the egg yolks with sugar.
3. Add cream and milk, mix well, and then add vanilla extract.
4. Pass the mixture through a strainer and pass it three times in the sous-vide machine to foam it in an open bag.
5. Pack the mixture into 3 sous-vide bags (about 500 g each).
6. Steam-cook in a steam oven for 480 seconds.
7. Unmold and serve.
8. Store in the refrigerator and use as a when needed.