# Vanilla sauce

Recipe by V-ZUG Ltd.

cooked with Vacuisine

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

## 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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| Created on | 26.01.2022 |