



# 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

