Vanilla sauce with berries and oat crumble

Recipe by V-ZUG Ltd.

Preparation	20 Mins
Cooking time	42 Mins
Portions	4
Appliance	CombiSteamer V6000 45 from 2021

This vanilla sauce is not only quick and easy to prepare in a vacuum bag, it is also really velvety and flavoursome. Served with seasonal berries and oat crumble, it makes for a refreshingly light dessert.

Vanilla sauce

150 ml cream

150 ml milk

50 g sugar

1 egg

1 egg yolk

1 tsp cornflour

1 vanilla pod, halved lengthwise, seeds scraped out

Oat crumble

60 g unrefined sugar

50 g white flour

50 g butter, melted

25 g coarse rolled oats

1 pinch of fleur de sel

Dessert

250 g berries

1 tsp sugar

1 sprig of mint, leaves pulled off stalks and finely chopped

Vanilla sauce

Stir the cream and the rest of the ingredients together in a measuring jug, put into a vacuum bag and vacuum seal it. Place the bag on a perforated stainless steel tray, put into the cooking space and steam at 84 °C for about 30 minutes using the Vacuisine mode. Take the bag out, shake thoroughly, allow to cool, then chill in the refrigerator until ready to serve.

Vacuisine 84 °C for 30 Mins

Oat crumble

Preheat the cooking space to 180 °C using the hot air mode. Place the unrefined sugar along with all the other ingredients in a mixing bowl and rub in using your fingertips until the mixture is crumbly. Spread the mixture out on a baking tray lined with baking paper, put into the preheated cooking space and bake for about 12 minutes. Take out and leave to cool down.

(no pause)

(Pre-)heat cooking space to 180 °C with Hot air

Put the food in

Hot air 180 °C for 12 Mins

Dessert

Mix the berries, sugar and mint together, allow to infuse briefly. Serve the vanilla sauce with the berries and the oat crumble.

Tips

Serve the sauce, hot or cold, with apple strudel, for instance.

Unopened, the vanilla sauce can be kept in the refrigerator for up to 5 days. Once opened, keep in the refrigerator and consume within 1 to 2 days.

The crumble can be kept in an airtight container for about 2 to 3 days.

Accessories

Vacuum bags

Perforated cooking tray

Baking tray

Additional information

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