

Clam chowder

This is Boston clam chowder. Yeastock is a seasoning that also goes well with dairy products. You will find the taste to be more profound from this recipe.



	Source ingredients	Content(%)	Cooking ingredients	Amount (g)	Remarks
1	Milk	35			
2	Potato	14			
3	Onion	10			
4	Clam	7			
5	Clam juice	7			
6	Chicken stock	5			
6	Fresh cream	4			
6	Bacon	3			
6	Whole powdered milk	2			
6	Culinary fat	1			
6	Flour	1			
6	Mashed potatoes	1			
6	Caster sugar	0.4			
6	Salt	0.3			
6	Celery extract	less than 0.1			
6	Spice	less than 0.1			
6	Modified starch	0.1			
6	Additive water	9			
6	Yeastock HG-Pd	0.2			
6	Total	100			

Remarks :0.2% Yeastock HG-Pd compounded

Process

- (1) Make roux with culinary fat and flour.
- (2) Add water-mixed modified starch, whole powdered milk, and remaining ingredients into (1) and heat to 95-100°C, and then adjust the taste and consistency to make soup.
- (3) Add cut/boiled ingredients to the soup and stew.