

## 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			
7	Fresh cream	4			
8	Bacon	3			
9	Whole powdered milk	2			
10	Culinary fat	1			
11	Flour	1			
12	Mashed potatoes	1			
13	Caster sugar	0.4			
14	Salt	0.3			
15	Celery extract	less than 0.1			
16	Spice	less than 0.1			
17	Modified starch	0.1			
18	Water	8.8			
19	Yeastock HG-PdD20	0.2			
	Total	100			

Remarks :0.2% Yeastock HG-PdD20 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.