

## Gratin

This recipe enhances milkiness and uses Yeastock for a more creamy taste. Yeastock, which goes well with dairy products, is also a good match with gratin.



	Source ingredients	Content(%)	Cooking ingredients	Amount (g)	Remarks
1	Flour	7	Macaroni	30	
2	Corn oil	4	Chicken	20	
3	Butter	2	Bread crumbs	3	
4	Onion paste	3	Cheese	3	
5	Processed milk	3	Parsley	0.1	
6	Milk	30	Sauteed onion	4	
6	Whole powdered milk	1	White sauce in the left column	140	
6	Salt	1			
6	Caster sugar	0.4			
6	Liquid sugar	1			
6	Modified starch	1			
6	Parmesan cheese	0.2			
6	Chicken stock	3			
6	White pepper	less than 0.1			
6	Additive water	45			
6	Yeastock HG-Pd	0.3			
	Total	100			

Remarks : Yeastock HG-Pd 0.3% compounded

### Process

- (1) Place corn oil and unsalted butter in a pan, heat to dissolve, and then add flour to make roux (up to 115°C).
- (2) Add milk and others into the roux little by little to thin the roux, then add other seasonings and spices and bring to boil while stirring constantly.
- (3) Add sauteed ingredients and boiled macaroni and bake at 200°C for 15 minutes.