

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	
7	Whole powdered milk	1	White sauce in the left column	140	
8	Salt	1			
9	Caster sugar	0.4			
10	Liquid sugar	1			
11	Modified starch	1			
12	Parmesan cheese	0.2			
13	Chicken stock	3			
14	White pepper	less than 0.1			
15	Water	43			
16	Yeastock HG-PdD20	0.3			
	Total	100			

Remarks : Yeastock HG-PdD20 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.