

SkillsUSA Baking and Pastry Arts 2024

Formula Worksheet #7



Crème Pâtissière



Yield: 723 g

	Ingredient Name	Weights and Measures					
		Pounds	Ounces	Bakers %	Kilos	Grams	<input checked="" type="checkbox"/>
1	Dairy, Milk Whole	1	0.00			454	
2	Sugar, Granulated (First Half)		2.00			57	
3	Egg, Yolks (Large) (1.25 oz or 35.5g = 2 yolks)		1.25			35	
4	Egg, Whole (Large) (1.75 oz or 50g = 1 Whole Egg)		1.75			50	
5	Corn Starch		1.25			35	
6	Sugar, Granulated (Second Half)		2.00			57	
7	Dairy, Butter Sweet Unsalted		1.00			28	
8	Flavor, Extract Vanilla		0.25			7	
Total Formula Weight		1	9.5			723	

Method:

1	Mise en Place: Gather ingredients and equipment.
2	Scale: Scale all ingredients.
3	Mixing: (A): In stainless steel bowl using a wire whip, beat egg yolks and whole eggs. (B): Sift the cornstarch and (first half) the sugar into bowl with eggs. Keep whipping until lemony yellow in color.
4	Cooking: (A): At designated Crème Pâtissière station/stove, in a heavy, stainless steel saucepan, dissolve the (second half) the sugar with the milk and bring to a boil. (B): Temper the egg mixture by slowly beating in the hot milk into egg mixture. Return back to stove. (C): Using a heat-resistant rubber spatula, stir constantly until mixture comes to a boil and thickens. Remove from heat. (D): Add butter and vanilla. Mix well.
5	Cooling: Pour hot Crème Pâtissière into a clean, sanitized, shallow stainless or plastic container.
6	Immediately have the Evaluator look and score the hot Crème Pâtissière as it comes off the stove. Once evaluated, cover directly on top with plastic wrap. Write contestant number on container.
7	Cool as quickly as possible, using an ice bath or place in refrigerator.
8	Once Crème Pâtissière is cooled, used as needed.


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Process and Procedures (Representation Only)	Tools and Equipment (* = Items Supplied by Contestant)	☑
	*Bowl Stainless	
	*Container Liquid Measuring	
	*Ingredient Containers for Scaling	
	*Sauce pan/pot 2 qt	
	*Scale	
	*Sifter - Small	
	*Spatula, Rubber Heat proof	
	*Stainless Steel or plastic container	
	*Wire Whip/Whisk	
	Display Plate	
	Stove	

