

Custard



Ingredients for Custard:

568ml (1 pint) Milk
55ml Single Cream
30g Caster Sugar
4 Eggs, Yolks Only
2 Teaspoons Cornflour
½ Teaspoon Vanilla Extract

Method:

1. Weigh and measure out all ingredients accurately.
2. Pour milk and cream into a saucepan.
3. Place the saucepan at the front of the hob.
4. Bring the milk and cream to simmering point slowly over a low heat, stir at all times with a white plastic stirring spoon. DO NOT BOIL. Once heated remove the saucepan from the heat and place on a pan stand.
5. Separate the first egg using an egg separator. Place the yolk into one small bowl and the egg white into another.
6. Transfer the egg yolk to a large bowl.
7. Repeat this process with the other three eggs. Transfer each yolk to the large bowl one at a time.
8. Whisk the egg yolks, caster and cornflour together in the large bowl using a balloon whisk until well blended.
9. Pour the hot milk and cream on to the egg yolks and sugar in the bowl, whisking all the time with a balloon whisk.
10. Return the mixture to the saucepan, add the vanilla extract.
11. Return the saucepan to the front of the hob and over a low heat gently stir with a white plastic spoon until thickened.
12. Pour the custard into a jug and serve at once.
13. To keep hot, stand the jug in a pan of hot water and cover the top with cling film to prevent skin forming.