

# Crème pâtissier



## Ingredients & Prep

250 ml Whole milk  
3 Egg yolks  
50 g Caster sugar  
10 g Plain flour  
10 g Cornflour  
1 tsp Vanilla extract or paste

## Suggestion & Tips

This is best used for pastries as it has a firmer texture than custard.

## Recipe By Munch Master

**Ref:** 642

**Heading:** Bread & Baking

**Cuisine:** French

**Food Type:** Vegetarian

**No of Portions:** 8

## Method

**Step 1** - In a bowl place the egg, sugar, both flours & Vanilla, whisk altogether into a smooth paste.

**Step 2** - Pour milk into a saucepan & bring to a simmer, then pour the hot milk into the egg mixture whisking vigorously until all the milk is mixed in well, pour mixture back in to the saucepan.

**Step 3** - Place pan on a low heat & stir with a wooden spoon constantly getting into the corners to stop it catching, don't worry if it goes lumpy just give it a good whisk, take off the heat when thick & it starts to bubble.

**Step 4** - When cooked place a layer of cling film over the surface of the patisserie to stop a skin forming, allow to cool, then it will keep in the fridge up to a 3 days.