

PASTRY CREAM



INGREDIENTS

Milk 2%	1 L
Egg Yolks	12
Sugar	300 g
Flour All Purpose	80 g
Vanilla, dark	10 ml

DIRECTIONS

1. Bring milk to a boil.
2. In a bowl, mix egg yolks with a whisk.
3. Add sugar very slowly while whisking. When the sugar is all in whisk for few minutes until the mixture whitens.
4. Add the flour very slowly while whisking..
5. Gradually, add one third of the boiling milk to egg yolk mixture.
6. Mix to thin out the eggs mixture.
7. Add the mixture to pot containing the remaining milk and put back on the stove.
8. Whisk contently until the cream is boiling and cook for five minutes.



CHEF'S TIP

To make hazelnut flavor pastry cream add 50 grams of hazelnut Praline.