

Pastry Cream

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INGREDIENTS:

125 g sugar(1)
1000 ml milk
90 g egg yolks
125 g whole eggs
75 g cornstarch
125 g sugar(2)
60 g butter
15 ml vanilla paste

Bring sugar(1) and milk to a simmer.

Whisk cornstarch and sugar(2) together.

Whisk eggs into cornstarch mixture and slowly temper in the hot milk.

Place back onto heat and continuously stir until cornstarch is cooked and mixture has thickened.

Remove from heat and add butter and vanilla.

Emulsify with hand blender and place in a shallow pan. Cover in seran wrap and let cool.