

Crème anglaise

Ingredients

- **150 ml milk**
- **4 egg yolks**
- **1 vanilla pod, slit open lengthways**
- **50 g caster sugar**

Conversion Calculator

Method

- 1. Place the milk in a saucepan. Scrape the seeds from the vanilla pod and add the seeds and the pod to the milk. Cook for 5 minutes, bringing to boiling point.**
- 2. Meanwhile, place the yolks in a heatproof bowl. Add in the caster sugar and whisk lightly to combine.**
- 3. Place the yolk sugar mixture over a pan of simmering water for a few minutes, whisking constantly.**
- 4. Transfer the yolk mixture to a mixing bowl. Strain the hot milk and add in steady steam to the yolk mixture, whisking as you do. Whisk until the mixture thickens into a crème Anglaise.**