

PASTRY CREAM RECIPE

As demonstrated by Maria Brennan of The Victorian Bakery

450g Milk
20g sugar (#1)
32g cornstarch
92g sugar (#2)
92g egg yolk
55g butter
5g vanilla

Heat milk with sugar #1.

Mix cornstarch, sugar #2 and egg yolks together in a bowl.
When milk is heated, temper the cornstarch mixture.

Bring back to a boil, stirring constantly.

Take it off the heat and add the butter and vanilla.

Store in a cambro container, date and place in the fridge.