



# Custard

## You will need:

- 300ml milk
- 30g caster sugar
- 4 egg yolks
- 1/2 tsp vanilla extract

## Top tips

- You can separate eggs through your fingers or tip the yolk between the shell halves, allowing the white to drop into a bowl
- Add 30g of flour to the yolks and sugar, if you prefer a thicker custard
- Save the egg whites, they can be frozen and used at a later date!

Custard is a delicious addition to any warm dessert, especially fruit crumble or pie. It's also great served cold, perhaps with some bananas or added to a tart or other patisserie.

## Allergens

- Milk (use plant based alternatives)
- Egg



Combine the egg yolks and sugar in a large bowl and whisk together

Gently warm the milk in a pan, removing from the heat before it reaches boiling point

Pour the warm milk slowly over the eggs and sugar, whisking continuously

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Pour the combined mixture back into a clean pan or wipe the one you've just used clean to prevent sticking and burning

Return the pan to the heat and mix continuously for 10 to 15 minutes, until the custard has thickened and will coat the back of a spoon

Remove from the heat and continue to whisk for a further minute

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Add the vanilla extract and stir through

The custard is now ready to serve with your choice of dessert

If you want to save the custard for later, cover it with a layer of cling film, making sure it touches the custard to prevent a skin from forming.

Simply re-heat when ready or serve cold!

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