

## Pastry Cream



### Ingredients

2 cups milk  
2 oz. granulated sugar  
1 vanilla bean, split and scrapped (or 1tsp. vanilla extract)  
1/3 cup cornstarch  
2 oz. granulated sugar  
2 egg yolks  
1 whole egg  
2 oz. unsalted butter

### Procedure

1. In a 1 quart nonreactive saucepan, bring milk, 2 oz. granulated sugar and vanilla to a simmer. Simmer until sugar has dissolved.
2. In the meantime, whisk together cornstarch, sugar, egg yolks and whole egg. Whisk until all lumps are dissolved.
3. When the egg mixture is smooth, and the milk mixture is hot, ladle one spoonful of hot milk into the eggs while whisking continually. Repeat. If the egg mixture is slightly warm, pour into the milk. If not, do one more ladle. Pour back into pot.
4. Put pot back on low heat and with a heat resistant spatula or wooden spoon stir while scrapping bottom on pan to prevent sticking and scorching.
5. Cook until the liquid thickens, about the consistency of pudding, about 1-2 minutes over medium heat. If some of the custard sticks on the bottom of the and turns brown, be careful about scrapping up the brown residue. If you do, it can be easily spooned out later.
6. When the custard is thick, remove from heat, and stir in the butter until melted and incorporated.
7. If the custard is very lumpy, strain through a fine mesh strainer.
8. Put in a clean bowl, place a piece of plastic wrap directly on the custard to prevent a skin from forming, and put in the refrigerator until cold.