Crème Patisserie

Ingredients

500 ml whole milk

6 egg yolks

100g caster sugar

15g flour

15g cornflour

1 vanilla pod

Method

1. In a saucepan bring the milk and the scraped vanilla pod to the boil.
2. Meanwhile mix the egg yolks with the caster sugar to form a paste.
3. After add the cornflour and flour, mix well.
4. Once the milk has boiled pour onto the egg mix and mix well.
5. Return all the ingredients to the saucepan and heat gently until thick.
6. Taste the crème patisserie; it is ready when the taste of flour has gone.