

# Crème Anglaise Recipe

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Prep. time : 5 minutes

Cook time : 15 minutes

Ready in 20 minutes

Level : Basic

## Ingredients:

- Milk 250g (8.8oz)
- Sugar 75g (2.6oz)
- Egg yolks 80g (2.8oz or 4 medium egg yolks)
- Vanilla powder

## Directions

1. Put the milk, half of the sugar and vanilla powder into a saucepan and heat it up. Whisk the egg yolks with remaining sugar in another bowl.
2. When the milk is hot, around 80°C (176°F), pour half of it over mixed egg yolks and stir well. This procedure is called tempering. Return the mixture back to the pan, mix with the milk that remained in the pan and put back on the stove.
3. Cook the cream over medium heat, stirring constantly, until it becomes thick enough to coat the back of a spoon or reaches 80°C-84°C (176°F-183°F). When you swipe your finger across the back of a spoon, there should be a clear line left behind, confirming that the cream is of the right density. Also, there shouldn't be any visible specs.
4. Be careful not to overcook the cream because the yolks will curdle, and you will not be able to fix that. When it is done, strain through a sieve and leave it to cool down.