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Pastry Cream

(Makes about 5 cups)

INGREDIENTS:

- 3 cups milk
- 1 1/3 cup sugar
- 12 egg yolks
- 1/2 cup cornstarch
- 1 cup milk
- 1 Tbls. vanilla
- 3 oz. butter

PROCESS:

Put the 3 cups of milk and sugar into a pan on the stove and cook until it starts to just boil. Meanwhile, in a bowl, mix the remaining cup of milk and the cornstarch together and add the yolks. Mix until combined. When the milk has come to a boil, remove from the heat and slowly pour into the yolk mixture until you heat the eggs a bit. Pour the egg mixture back into the pan and put back on the heat over medium-high heat. Continuously whisk until the pastry cream comes to a boil and cook for a few minutes. Remove from heat and add the butter and vanilla and combine. Strain into a bowl and place plastic wrap directly on top so it will not form a skin. Chill.