

COFFEE CREME ANGLAISE

By theflosnow.com



Preparation : 5 min - **Resting :** - - **Cooking :** 12 min - **Equipment :** -

Ingredients : 6

- 7 small egg yolks or 6 big ones - 80 g raw sugar - 1 tbs coffee emulsion or coffee extract - ½ tbs vanilla bean paste - 500 ml milk - ½ tbs corn flour or starch (optional)

1. Put everything in the bowl. Select EXPERT 12 mins / Speed 4 / 80°C.

2. Let cool with a plastic wrap touching the cream, in the fridge.

Cook Expert ■

Image and recipe by theflosnow.com

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