

CREME ANGLAISE



Preparation : 5 min - **Resting :** - - **Cooking :** 10 min - **Equipment :** -

Ingredients : 6

- 500 ml milk at room temperature - 6 egg yolks - 80 g sugar - 1 vanilla pod, split

1. Put the milk, sugar, 6 egg yolks and split vanilla pod in the metal bowl. Run the EXPERT programme for 10 minutes/speed 4/80°C.

Cook Expert ■

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