

VANILLA CUSTARD



Preparation : 10 min - **Resting :** - - **Cooking :** 8 min - **Equipment :** -

Ingredients : SERVES 4 to 6

- 4 gelatine sheets (4 g) - 1 vanilla bean - 40 g caster sugar - 500 ml full fat single cream - 5 egg yolks - 25 g cornflour

1. Soak gelatine sheets in a bowl of cold water for 5 minutes.
2. Put all the ingredients together (with inside of vanilla bean and squeezed-out gelatine) in bowl.
3. Run EXPERT programme for 8 minutes/speed 5/95°C.
4. Run EXPERT programme for 2 minutes/speed 10 (without heating).

Cook Expert ■