



CRÈME ANGLAISE

What's a delicious pudding or dessert without custard? We're not talking Birds here (and there's always room in our hearts for the eggless wonder,) we mean rippling pools of vanilla speckled, ribbonly soft crème anglaise. This is also the base for some ice creams and semifreddos.

Prep time 10 minutes | Cook time 15 minutes | Serves 6-8

300ml double cream
1 vanilla pod, split lengthwise
4 Burford Brown egg yolks
70g caster sugar

Place the cream in a medium sized saucepan. Scrape the seeds from the vanilla pod and add these along with the pod to the cream. Place the pan on a low heat and allow to steam gently, so that the vanilla infuses into the cream, stirring occasionally.

Meanwhile place the egg yolks and caster sugar in a large mixing bowl and whisk until the egg yolks turn slightly pale in colour.

Remove the pod from the cream and gradually whisk a ladleful of the warm cream into the bowl of egg mix. Continue to slowly pour the cream into the bowl, whisking continuously. Once fully combined, pour the mixture back into the pan and keep stirring on a low heat until the sauce coats the back of a wooden spoon.

Serve straight away or allow to cool and store in the fridge for up to two days.



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