



Crème Anglaise

Ingredients

*16 fl oz milk
16 fl oz heavy cream
1 vanilla bean split and scraped
8 oz sugar
14 egg yolks*

Directions

Heat the milk, cream, vanilla bean pod and seeds, and half the sugar until the mixture reach the boiling point.

Combine the egg yolks with the other half of sugar and temper the mixture into the hot milk.

Stirring constantly, slowly heat the mixture to 180 degrees F.

Remove the mixture from the heat and strain through a fine mesh strainer directly into a container set in an ice bath.