

Pastry Cream

Oscar · 29/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

8

Description

Fill pastry with cream made with this classic recipe for pastry cream often used in bakeries and restaurants It can be used to fill cakes pies or pastries To make a lighter filling fold in plain whipped cream

Ingredients

— - 2 cups milk - ¼ cup white sugar - 2 egg yolks - 1 egg - ⅓ cup white sugar - ¼ cup cornstarch - 2 tablespoons butter - 1 teaspoon vanilla extract

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Stir together milk and 1/4 cup sugar in a heavy saucepan. Bring to a boil over medium heat. Dotdash Meredith Food Studios Whisk together egg yolks and egg in a medium bowl. Stir together 1/3 cup sugar and cornstarch in a separate bowl; stir into eggs until smooth. Dotdash Meredith Food Studios Pour boiled milk into egg mixture in a thin stream while mixing so eggs do not cook. Dotdash Meredith Food Studios Return egg mixture to the saucepan; slowly bring to a boil
2. stirring constantly to prevent curdling and scorching. Dotdash Meredith Food Studios When mixture thickens
3. remove from the heat and stir in butter and vanilla until thoroughly blended. Dotdash Meredith Food Studios Pour into a heat-proof container; place a piece of plastic wrap directly on the surface to prevent a skin from forming. Refrigerate until chilled before using. Dotdash Meredith Food Studios