



Bavarian Cream

Savannah · 29/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

2 hrs

Description

This Bavarian cream is from my greatgrandmothers recipe book

Ingredients

— - ½ cup cold water - 2 tablespoons unflavored gelatin - 4 large egg yolks - ½ cup white sugar - 1 pinch salt - 2 cups milk - 1 teaspoon vanilla extract - 2 cups heavy cream

Instructions

1. Stir together cold water and gelatin in a small bowl; set aside to soften. Meanwhile
2. whisk together egg yolks
3. sugar
4. and salt in a medium bowl until smooth. Bring milk to a boil in a medium saucepan. Pour hot milk in a steady stream into yolk mixture
5. whisking constantly. Return mixture to the saucepan; cook and stir over medium heat until custard thickens slightly and coats the back of a spoon. Strain custard into a large bowl. Stir in softened gelatin and vanilla until gelatin is melted. Allow mixture to cool to room temperature. Whip heavy cream in a mixing bowl to medium stiffness. Fold into cooled custard and immediately pour into parfait glasses
6. molds
7. or onto cake layers before gelatin has time to set. Refrigerate for at least 1 hour before serving.