

# Maine Arts Camp

## RECIPE TEMPLATE

**Recipe Name:** Pastry Cream - Half Batch

**Chef:** Charles Limoggio C.E.C.

**Preparation Time:**

**Servings:**

**Yield:**

| Quantity | Unit     | Ingredient Name   | Prep Notes |
|----------|----------|-------------------|------------|
| 1        | pound    | milk              |            |
| 2        | ounces   | Sugar, granulated |            |
| 4        | each     | Egg yolks         |            |
| 1 ¼      | ounces   | Cornstarch        |            |
| 1        | Each     | Whole eggs        |            |
| 2        | Ounces   | Sugar             |            |
| ½        | ounce    | Unsalted butter   |            |
| 1        | teaspoon | Vanilla Extract   |            |
|          |          |                   |            |
|          |          |                   |            |
|          |          |                   |            |
|          |          |                   |            |
|          |          |                   |            |

**Procedure:**

1. Boil milk and first sugar
2. Whisk all the eggs, cornstarch, and the second sugar.
3. Temper the boiling milk mixture into egg mixture, and return to the heat bring back to a boil whisking gently until thick.
4. Add butter and vanilla and stir in.
5. Cover with plastic wrap making sure the plastic is in direct contact with the top of pastry cream to prevent skin.
6. Place in an ice bath and refrigerate.