

Maine Arts Camp

Recipe: Pastry Cream

Chef: Charlie Limoggio CEC

Servings: 3 cups

| Quantity | Unit | Ingredient | Prep Notes |
|----------|----------|-----------------|------------|
| 2 ½ | Cups | Milk | |
| 2 | Ounces | Sugar | |
| 3 | Large | Egg yolks | |
| 1 | Ounce | Cornstarch | |
| ½ | Ounce | Unsalted butter | |
| 1 | Teaspoon | Vanilla Extract | |
| 2 | Ounces | sugar | |

1. Boil milk and first sugar
2. Whisk ALL the eggs, cornstarch, and the second sugar in a separate bowl.
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. Pour into a clean sanitized container, ice the cream and place a piece of plastic directly on the top of the pastry cream to avoid skin formation.

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.