

Egg Custard

NEED:

½ cup sugar
¼ cup plain flour
1 tsp vanilla bean paste
2 eggs
500 ml milk
100 ml cream (optional)

DO:

Place sugar and flour into HMP and mill **10 sec/speed 10**.
Add all remaining ingredients and cook to **82°C/speed 4**.
Remove from HMP immediately to avoid curdling.
Serve hot or cold.

To make chocolate custard, add 100g dark chocolate with sugar and flour. Proceed with remainder of recipe.

To make lemon or orange custard, add finely grated zest 1 lemon or orange to sugar and flour. Proceed with remainder of recipe.