

Crème Patisserie

Ingredients

150ml milk
150ml double cream
2tsp vanilla essence
1 egg
1 egg yolk
30g cornflour
50g caster sugar
+ any fruit you would like to use for decoration

Method

1. Whisk the egg and egg yolk with the sugar together in a bowl until pale and creamy. Sift in the cornflour and gradually mix in so that there are no lumps.
2. Boil milk, cream and vanilla together. Be careful to ensure it does not overboil.
3. Pour the boiling milk mixture onto the sugar/eggs.
4. Return everything to the pan, heat very gently and stir to thicken.
5. Cool.
6. Place in cooked tart case and decorate with fresh fruit.