

Pastry cream

Ingredients

4 g of leaf gelatin

1/2 l of milk

2 vanilla pods or 2 C.S. Vanilla extract

120 g SEMOULLE SULS

50g of cornstarch

120 g egg yolks

50 g butter

Preparation

1. Put the gelatin to soak in cold water
2. Gently heat the milk to the boil with the vanilla
3. Mix the egg yolks well, the sugar and the cornstarch to have a homogeneous mixture.
4. Stir in hot milk, and bake over low heat, without stopping mixing with a wooden spoon: the device will thicken. As soon as the consistency becomes thick, stop cooking and add the butter, and gelatin
5. Cool the pastry cream in the fridge, covering it: for example in a small Pyrex dish with lid.

Rum can be added to this pastry cream.

It can also be flaked up with pistachio by adding 40g of diluted pistachio paste in 40g of fresh cream