

Pastry Cream

Description:

Serving Size: 1.5 Liters

Categories:

Cost Per Liter	
\$	1.82

Action	Date	Initials
Created	8/20/2012	CR
Revised		



Amount	Measure	Ingredient	Preparation Method	Product No.
0.960	lt	Milk		20-100000577
0.227	kg	Sugar		20-100001065
0.065	kg	Cornstarch		20-100001033
10.000	ea	Egg yolks		20-100000648
0.015	lt	Vanilla extract		20-100001093
0.085	kg	Butter		20-100001601

Method of Preparation:

- Combine the milk with half the sugar in a saucepan and bring to a boil.
- Combine the remaining sugar with the cornstarch, add the eggs and mix until smooth.
- Temper the egg mixture into the hot milk and bring up to a full boil, stirring vigorously until comes back to a boil and thickens.
- Remove from the heat and stir in the vanilla and butter.
- Place a piece of plastic wrap directly on the pastry cream and let it cool.