

SF Vanilla Anglaise

Description:

Serving Size: 1 LT

Categories: Dessert - Sauce

Cost Per Serving	
\$	3.89



Amount	Measure	Ingredient	Preparation Method	Product No.
0.475	lt	Milk		20-100000577
0.475	lt	Heavy cream		20-100000581
1.000	dz	Egg yolks	separate out whites	20-100000648
0.035	kg	Equal sugar substitute		20-100001461
0.004	kg	Vanilla beans (1)		20-100001326

Method of Preparation:

- Combine milk and cream in heavy medium saucepan. Scrape in seeds from vanilla bean; add bean. Bring milk mixture to simmer. Remove from heat.
- Whisk egg yolks. Gradually whisk hot milk mixture into yolk mixture. Return custard to saucepan. Stir over low heat until custard thickens and leaves path on back of spoon when finger is drawn across, about 5 minutes (do not boil). Strain sauce into bowl. Add equal to taste. Cover and chill.