

Pastry Cream, saison fruit

Recipe for 12 tapas



Description

Traditional cream of French pastry

Choose from the list of seasonal fruits

Note

Make sure that the crème pâtissière boiled for at least one minute before incorporating the butter and chocolate.

You can perfume the crème pâtissière with what spice or herb you like.

Ingredients

For the custard

- 500 Ml Milk
- 5 Unit(s) Egg yolk
- 175 Gr Sugar
- 65 Gr Cornstarch
- 0.50 Clove(s) Madagascar vanilla
- 65 Gr Butter
- 1 Tray(s) Raspberries
- 1 Tray(s) Strawberry
- 1 Tray(s) Blueberry
- 6 Tray(s) Fresh abricot

Preparation

- Preparation time **45 mins**
- Preheat your at **0 F°**

For the custard

In a pot, warm the milk.

At the same time, mix the egg yolks with the sugar in a bowl until they whiten slightly then add the corn starch. Pour the warm milk over the mix while whisking it constantly, then pour it back into the pot on the stove at low heat and stir constantly until it thickens.

Remove from the stove and incorporate the butter, let it cool down in the fridge on a baking sheet covered in saran wrap.

Bon appétit!