

## HOMEMADE CUSTARD

### Equipment needed –

2 Medium saucepans, measuring jug, measuring spoons (teaspoon), electric scales, whisk and 3 small bowls.

### Ingredients from the Garden –

- 8 egg yolks

### Ingredients from the Pantry –

- 1200ml of milk
- 2 teaspoons of vanilla extract
- 60 grams of sugar
- 4 level tablespoons of cornflour

### What to do –

1. Measure out the milk and the vanilla extract and add to a medium saucepan. Place on a low heat and bring to a simmer.
2. Separate the eggs. Place the egg yolks into another saucepan and place the egg whites in a bowl in the fridge.
3. Measure out the sugar (60 grams) and the corn flour (4 level tablespoons) and add to the saucepan with the egg yolks. Whisk until well combined.
4. Pour the hot milk mixture over the egg mixture, whisking all of the time.
5. Place the pan over a low heat stirring gently with a wooden spoon until thickened.
6. Pour the custard into 3 small bowls to serve.

### Serves –

- 28 students.