

# CREME PATISSIERE - THICK HOMEMADE CUSTARD



<b>Makes</b>	1
<b>Difficulty</b>	Easy
<b>Preparation</b>	15 MINS
<b>Cooking</b>	10 MINS
	+ Cooling time

This fantastic basic recipe for homemade thick custard, is the most popular recipe on our site! Master it and you can use this to fill cakes, tarts, profiteroles or eclairs.

## INGREDIENTS

- 600ml Milk
- 1/4 cup caster sugar
- 1 vanilla bean, split and scraped or 1 teaspoon vanilla paste
- 1/4 cup caster sugar, extra
- 4 egg yolks
- 1/2 cup cornflour

## METHOD

- 1 [Watch the video on how to make it this recipe](#)
- 2 Bring milk, sugar and vanilla bean and seeds to a simmer in a saucepan. Take care not to boil.
- 3 In a large bowl, whisk together extra sugar and yolks, then whisk in cornflour to form a paste. Carefully whisk about 1/2 cup hot milk mixture into egg mixture until incorporated, slowly whisk in remaining hot milk. Continue whisking until smooth and combined.
- 4 Return mixture to saucepan and whisk over low heat until very thick and custardy, bring to the boil, then immediately remove from heat. Pour the mixture into a shallow dish and cover with plastic wrap pressing the plastic directly onto the surface of the custard to avoid a skin forming. Refrigerate for several hours until cold and set. Makes 500ml.

- 5 Before using to fill cakes, place the set custard into the bowl of an electric mixer and beat on medium speed until thick, smooth and glossy. The custard is now ready to fill cakes, profiteroles, eclairs or cannoli.

### **HANDY TIPS**

For Italian Custard Cream, fold 300ml softly whipped cream into the beaten custard mixture. For chocolate custard, stir squares of dark chocolate into the custard once thickened and removed from the heat. For coconut custard, increase the quantity of milk slightly and add dessicated when warming the milk. Strain before whisking into egg yolks.