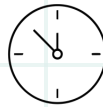




HOMEMADE CUSTARD



Prep time
5 min



Cooking time
5min



Portions
4-6



Homemade Custard

Chef Notes

- Replace milk with cream for a richer custard, or use a mix of milk and cream for a lighter, creamy result.
- Enhance your custard with citrus zest, vanilla or cinnamon.
- Unlike shop-bought custards like Ultra Mel, which often contain added colorings and preservatives, homemade custard is easy to make with pantry staples. Even a simple tin of peaches and custard can become a quick, delicious dessert.
- Adjust the cornflour or egg yolk to make custard pourable for puddings or thicker for tarts and slices.

Ingredients

500ml milk
30g sugar (adjust if you like it sweeter)
3 tbs cornflour
2 egg yolks
5ml vanilla
pinch of salt

Equipment

saucepan
small bowl
whisk
measuring spoon
measuring jug

Method

Step 1

In a small bowl, whisk together the cornflour and sugar. Separate eggs and Add the 2 egg yolks and whisk until smooth. Use a small whisk or fork. If it is too thick add the warm milk. Mix until smooth

Step 2

In a saucepan, gently heat the milk until hot but not boiling.

Step 3

Slowly pour a little of the warm milk into the egg mixture while whisking constantly to prevent the eggs from scrambling.

Step 4

Pour the mixture back into the saucepan and cook over low heat, stirring continuously, until the custard thickens and becomes smooth and creamy. Don't boil the milk. Add the vanilla and salt. Stir until mixed in.

Step 5

Dip a spoon into the custard and lift it out. If the custard coats the back of the spoon and you can draw a line through it with your finger that stays clear, the custard is ready

Step 6

Custard can form a skin on the surface as it cools. To prevent this, place cling film directly on top of the custard, making sure it touches the surface. This stops air from forming a skin.

