



Watch video for preparation

Preheat Double Boiler

4 Cups Whole Milk

4 oz. Granulated Sugar

Combine above Milk and Sugar and heat to 125 degrees in heavy pan.

4 oz. Granulated Sugar

4 Egg Yolks

2 Whole Eggs

Mix in a large Stainless steel bowl that will fit nicely as a double boiler in the pan used as the steamer.

With the sugar, egg yolks and whole eggs mixed, slowly incorporate the 125 degree milk.

Reserve about 1 1/2 cups of the milk / sugar mixture.

3 1/2 oz. corn starch

Mix reserved milk sugar mixture into the corn starch and whisk until corn starch is completely dissolved, then add the corn starch /milk / sugar mixture slowly to the above mixture.

Place above mixture in stainless steel bowl on the double boiler. Continually stirring to prevent premature clumping of starch.

Mixture will start to thicken slowly, when the mixture reaches about 180 degrees it is as thick as it will become, carefully remove from double boiler using oven mitts that reach up to elbows.

Remove to a surface that can withstand heat without damaging.

2 oz unsalted Butter

1 1/2 Table spoons of "Real" Vanilla

As soon as the mixture is removed from double boiler add the unsalted butter and vanilla, Once butter is completely melted and incorporated let stand until about 145 degrees. Cover with plastic wrap leaving one corner open for heat to escape, place in refrigerator.