

# Custard

**Season:** Any

**Type:** Dessert

**Difficulty:** Medium

**Serves:** 30-40 serves

<b>Equipment:</b>	<b>Ingredients:</b>
<ul style="list-style-type: none"><li>• Large Saucepan</li><li>• Measuring Jug</li><li>• Electric Scales</li><li>• Small bowls</li><li>• Measuring teaspoon</li><li>• Serving Jugs</li></ul>	<ul style="list-style-type: none"><li>• 3 eggs and 3 egg yolks (or 4 eggs)</li><li>• 1 litre of whole Milk</li><li>• 50g Cornflour</li><li>• 100g sugar</li><li>• 2 teaspoons of vanilla essence</li></ul>

## What to Do

- Whisk eggs and egg yolks with milk and cornflour in the saucepan, and place on a medium heat. **Do not add sugar and vanilla essence yet.**
- Continue to stir with the whisk on the heat until it starts to thicken, then remove from the heat **before it starts to boil** (the custard then goes all grainy); continue stirring for a minute.
- Add sugar and vanilla essence and whisk for a further minute. Cover until ready to serve, place in serving jugs for each table.