



Crème Pâtisserie

Wykeham Arms - Winchester, Hampshire

 **Preparation time:**

 **Cooking time:**

 **Serves:**

Ingredients

500ml Milk
150g caster sugar
6 Egg yolks
½ Vanilla pod
40g Corn flour

Chantilly Cream

200ml Double cream
40 Icing sugar
Splash brandy

Blackberry syrup

50ml Crème de Mure
100g caster sugar
50ml Water
Splash of lemon juice
20ml crème de mur

1. Put the milk on to boil then whisk together the rest of the ingredients until they turn lighter.
2. When the milk boils slowly add 1/3 of the milk very slowly, whisking all the time.
3. Transfer the egg mixture back into the saucepan with the rest of the milk and whisk together
4. Heat very gently, stirring all the time. Be careful, as the mixture will spill if it gets too hot. When it is thick enough to coat the back of a spoon, take off the heat and chill the mix. Before use give the mix a beat to smooth.

Chantilly Cream

1. Whisk the ingredients together until they become stiff.

Blackberry syrup

1. Boil up the first four ingredients gently to 110°C remove from the heat and add the rest of crème de mure.

