

# Crème Patisserie

## Ingredients

- 2 eggs Yolks
- 40g Caster Sugar
- 25g Plain Flour
- 160ml Milk
- pinch of Salt
- a few drops of Vanilla

## Method

- Beat the egg yolks and sugar for a few minutes until pale and slightly thickened.
- Whisk in the flour.
- Heat the milk in a saucepan until starting to boil.
- Whisk the milk into the egg mix.
- Put the whole lot back into the pan, stirring all the time until thick and boiling.
- Take the pan off the heat - cover with cling-film to prevent a skin from forming.