


PASTRY CREAM

2 cups half and half

1/2 cup (3 1/2 ounces) sugar

Pinch table salt

5 large egg yolks

3 tablespoons cornstarch 

4 tablespoon (1/2 stick) unsalted butter, cut into 4 pieces

1 1/2 teaspoon vanilla extract

1. Bring the half and half, 6 tablespoons of the sugar, and the salt to a simmer in a medium saucepan over medium high heat, stirring occasionally.
2. As the half and half mixture begins to simmer, whisk the egg yolks, cornstarch, and remaining 2 tablespoons sugar together in a medium bowl until smooth. Slowly whisk about 1 cup of the simmering half and half mixture into the yolks to temper, then slowly whisk the tempered yolks back into the simmering saucepan. Reduce the heat to medium and cook, whisking vigorously until the mixture is thickened and a few bubbles burst on the surface, about 30 seconds.
3. Off the heat, stir in the butter and vanilla. Transfer the mixture to a medium bowl, lay a sheet of plastic wrap directly on the surface, and refrigerate the pastry cream until chilled and firm, about 3 hours.