

# FRESH CUSTARD

---

## INGREDIENTS

200ml double cream  
700ml whole milk  
4 large egg yolks  
3 tbsp cornflour  
80 - 100g caster sugar  
1 tsp vanilla extract

## METHOD

STEP 1: Put the cream and milk into a large pan and gently bring to just below boiling point. Meanwhile, in a large bowl, whisk the yolks, cornflour, sugar and vanilla. Gradually pour the hot milk mixture onto the sugar mixture, whisking constantly.

STEP 2: Wipe out the saucepan and pour the mixture back into it. Heat gently, stirring with a wooden spoon (see Steps 1 and 2, for stirring tips) until the custard is thickened, but before any lumps form. Eat hot or cold.

# THE COOKERY

by The Secret Jozi Chef

The Colony Shopping Centre, 345 Jan Smuts Avenue, Craighall, 2024.

[www.facebook.com/secretjozichef](https://www.facebook.com/secretjozichef)