

Easy Homemade Custard for Trifles

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This is a speedy homemade custard recipe that tastes absolutely delicious. Try it next time you make a trifle.

Ingredients:

350ml milk
200g whipping cream
50g sugar
Pinch of salt
1 egg yolk
1 vanilla pod
25g corn-flour

Directions:

1. Slice open the vanilla pod and scrape out the seeds with the back of a knife.
2. Mix together the egg yolk, corn-flour and a little bit of the milk until smooth.
3. Put the remaining milk, whipping cream, sugar, salt and vanilla seeds into a saucepan and stir well.
4. Bring the mixture to the boil and then quickly whisk the corn-flour mixture into the hot milk.
5. Bring the mixture back up to the boil and then cook it for a few more minutes, until it thickens slightly. Remove from the heat and allow it to cool before using in trifles.

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