

Homemade custard

Ingredients

- 290ml/10fl oz milk
- 1 vanilla pod, split lengthways or tsp good quality vanilla essence
- 2 egg, yolks only
- 1 tbsp caster sugar

Preparation method

1. Heat the milk with the vanilla pod and allow to just come to the boil. In a large bowl, beat the eggs with the sugar.
2. Pour the hot milk over the egg yolks whisking vigorously. When completely mixed in, return to the pan.
3. Stir over a low heat until the mixture thickens sufficiently to coat the back of a spoon. This will take 5-6 minutes.
4. Drain into a bowl, remove vanilla pod (or add essence if using).

less than 30 mins

preparation time

10 to 30 mins

cooking time

Serves 4

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From Housecall

There's nothing like homemade custard to go with crumble, pies and stewed fruit - it's much nicer than ready-made varieties