

## **Pastry Cream**

1 cup milk

¼ sugar

1 tsp vanilla

Pinch of salt

2 egg yolks

2 TBSP cornstarch

1 TBSP. room temperature butter

In a medium saucepan, combine the milk, 2 Tbsp. sugar, vanilla and salt. Cook over medium heat until mixture comes to a simmer.

In a medium bowl, whisk together the egg yolks, cornstarch, and remaining 2 Tbsp. sugar. Whisking constantly, slowly pour about ½ hot milk mixture into the egg-yolk mixture. Continue adding milk mixture, a little at a time until it has been incorporated. Pour mixture back into saucepan, and cook over medium, whisking constantly until it thicken and registers 160 F on an instant read thermometer, about 1-2 minutes. Remove from heat. Stir in butter.

Transfer to a bowl, cover with greased plastic wrap pressing it directly onto to surface to prevent a skin from forming. Refrigerate until cool.