

Crème anglaise

Recette pour 4 personnes

Description

Here is a recipe of basic crème anglaise with the vanilla of Madagascar.

L'idée déco

Here is the basic recipe of a crème anglaise. Be attentive to the cooking of your cream to obtain a smooth texture.

Ingrédients

For the crème anglaise

- 750 Ml Milk
- 8 Unit(s) Egg yolk
- 150 Gr Sugar
- 1 Clove(s) Madagascar vanilla

Préparations

Temps de préparation **5 mins**

Preparation

In a saucepan, heat the milk. In an other saucepan, off the heat, whisk the egg yolks, sugar and vanilla until the mixture whitens. Gradually add the hot milk while whisking. Cook over low heat, stirring constantly with a wooden spoon until the mixture easily coats the back of the spoon. Refrigerate.

Bon appétit!