

# Crème anglaise

**Recipe for 4 persons**

## **Description**

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

## **Note**

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

## **Ingredients**

For the crème anglaise

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

## **Preparation**

- Preparation time **5.00 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!**