Pastry Cream Filling



⏱ 20 min + chilling | 🍽 About 2 cups

✋ Stovetop cooking

What you need

- [ ] 2 cups milk
- [ ] ½ cup sugar
- [ ] 1 tsp vanilla extract (or a vanilla bean)
- [ ] 4 egg yolks
- [ ] 3 tbsp cornstarch
- [ ] 30 g (1 oz) butter

How to make it



Heat the milk with the vanilla until just before boiling.



In a bowl, whisk the yolks, sugar and cornstarch until smooth.



Slowly pour half the hot milk into the yolks while whisking (“tempering”), then return everything to the pot.



Cook over medium heat, whisking, until the cream bubbles and thickens. Remove from the heat, add the butter, and cover with plastic wrap touching the cream.

💡 **Tip:** The wrap must touch the cream itself – that way no skin forms on top.