

Pastry Cream / Diplomat Cream

This recipe makes a very thick pastry cream. Try reducing the cornstarch by ½ ounce for a creamier pastry cream. Remember it's called pastry cream until you fold in the whipped cream effectively making it diplomat cream.

<u>Ingredients</u>	3# 9 oz	7# 2 oz	10# 11 oz
Cornstarch	1 ½ oz	3 oz	4 ½ oz
Milk	1# 2 oz	2# 4 oz	3# 6 oz
Whole Eggs	4 oz	8 oz	12 oz
Granulated Sugar	4 oz	8 oz	12 oz
Unsalted Butter	1 ½ oz	3 oz	4 ½ oz
Powdered Sugar	3 oz	6 oz	9 oz
Heavy Cream	1#	2#	3# oz
Vanilla Extract	¼ oz	½ oz	¾ oz
Optional Flavorings: Chopped Dark Semi-sweet Chocolate	4 oz	8 oz	12 oz

Method of Preparation

1. Make a slurry with the cornstarch, ½ the sugar, salt, and eggs. Whisk together.
2. Place milk and remaining ½ of the sugar in a pot and bring to a boil.
3. Temper the slurry (remember that it has eggs in it!) by slowly adding the boiled milk into the cornstarch and continuously whisking the cornstarch slurry. Add the tempered slurry to the boiled milk. Whisk together. Bring to a second boil for 1-3 minutes.
4. Take off of the stove and whisk in the butter. Then add flavorings (extracts, liquors, or chocolate chips)
5. Pour into a bowl, cover with plastic wrap, all the way to the surface, then place in the refrigerator to set.
6. Whip together the powdered sugar, heavy cream, and vanilla extract to make whipped cream.
7. When pastry cream is cool remove from the fridge and fold in whipped cream by stirring in 1/3 of the whipped cream into the pastry cream (to lighten it) then fold in the remaining whipped cream.