

## Vanilla Pastry Cream Sauce

This recipe is a thin variation of the pastry cream / diplomat cream used to fill éclairs. It is much thinner when warm and gets slightly thicker when cool. Basically, think of the texture of this recipe as vanilla gravy. 4 ounces of sugar makes a very mild sauce while 6 ounces of sugar makes a very sweet sauce. In my opinion, this version is best served warm or hot. Though it is unsuitable for piping it works well as a sauce or drizzle served with pastries, beignets, and crepes.

Ingredients	3# 8 ¼ ounces
Cornstarch	¾ - 1 ounce
Whole Milk	1# 2 ounces
Whole Eggs	4 ounces
Granulated Sugar	4 - 6 ounces
Unsalted Butter, room temperature	1 ½ ounces
Vanilla Extract	To Taste

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.
5. Pour into a bowl, cover with plastic wrap, all the way to the surface, then place in the refrigerator to set or leave a room temperature if planning to use right away.