

BOUILLET S CARAMEL PASTRY CREAM

The Recipe

<https://cuisinedaubery.com/recipe/bouillets-caramel-pastry-cream/>

A delicious Caramel Cream that is intense and delicate

Chef: Sébastien Bouillet

Skill: Easy Level

Cuisine: French Cuisine

Courses: Base, Sweet Base, Cream And Custard, Custard, Custard

Ingredients

For 440 g (1 lbs) (Actual Weight)

*The caramel custard

1/2 Cup Caramel Custard (140 grams) For the recipe, see [HERE](#)

*The custard

1 Cup Milk (240 grams)

2 teaspoons Butter (12 grams)

1 Tablespoon Sugar (20 grams)

1 Vanilla Bean

3 Tablespoons Flour (25 grams)

3 Tablespoons Egg Yolks (50 grams)

0.14 oz Gelatin Sheets (4 grams)

For 330 g (3/4lbs) (Actual Weight)

*The caramel custard

1/3 Cup Caramel Custard (105 grams) For the recipe, see [HERE](#)

*The custard

3/4 Cup Milk (180 grams)

1 teaspoon Butter (9 grams)

1 Tablespoon Sugar (15 grams)

3/4 Vanilla Bean

2 Tablespoons Flour (18.7 grams)

2 Tablespoons Egg Yolks (37.5 grams)

0.1 oz Gelatin Sheets (3 grams)

For 660 g (1 lbs 7 oz) (Actual Weight)

*The caramel custard

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2/3 Cup Caramel Custard (210 grams) For the recipe, see [HERE](#)

*The custard

1 1/2 Cup Milk (360 grams)

1 Tablespoon Butter (18 grams)

2 Tablespoons Sugar (30 grams)

1 1/2 Vanilla Beans

1/4 Cup Flour (37.5 grams)

1/3 Cup Egg Yolks (75 grams)

0.21 oz Gelatin Sheets (6 grams)

For 880 g (2 lbs 15 oz) (Actual Weight)

*The caramel custard

1 Cup Caramel Custard (280 grams) For the recipe, see [HERE](#)

*The custard

2 1/4 Cups Milk (480 grams)

2 Tablespoons Butter (24 grams)

3 Tablespoons Sugar (40 grams)

2 Vanilla Beans

1/3 Cup Flour (50 grams)

1/2 Cup Egg Yolks (100 grams)

0.28 oz Gelatin Sheets (8 grams)

Steps

Pâtisserie Bouillet

15 Pl. de la Croix-Rousse

69004 Lyon

France

The caramel custard

1. Start by making the Caramel Custard (1/2 Cup or 140 g). We already saw the recipe together: The recipe is [HERE](#)

The custard

2. Pour in the Milk (1 Cup or 240 g) and the Butter (2 teaspoons or 12 g) in a saucepan. Sprinkle half of the Sugar (1 Tablespoon or 20 g)

3. Scrape the seeds off the Vanilla Bean (1)

4. Add into the saucepan. You may also add the scraped vanilla bean

5. You may substitute with Vanilla Extract

6. Cook on medium heat

7. Bloom the Gelatin Sheets (0.14 oz or 4 g) in cold water with ice cubes

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8. While the saucepan is heating, whip the Egg Yolks (3 Tablespoons or 50 g) and the second half of the Sugar, with a wire whip
9. Add in the Flour (3 Tablespoons or 25 g) and whip
10. Wait for the milk to boil
11. Remove from heat
12. Pour in the Milk, and stir
13. Transfer the bowl onto the saucepan
14. Take off the vanilla bean
15. Return to heat

Once used, do not waste the beans !

Store those scraped beans, let them dry and use them : See [HERE](#) for some recipes that use them, like the vanilla sugar

16. Cook on low heat and keep stirring to avoid lumps
17. The cream thickens
18. Stir fast
19. If you get lumps, simply blend them with an immersion blender (sometimes called 'hand blender')
20. Remove from heat and transfer onto a clean bowl
21. Squeeze the Gelatin Sheets (0.14 oz or 4 g) (which must now be bloomed) and add into the hot cream, then stir to dissolve

Combining

22. Add in the Caramel Custard (1/2 Cup or 140 g)
23. Mix, and if possible, blend with an immersion blender (sometimes called 'hand blender')
24. Wrap airtight to avoid the cream to crust
25. If you are not using this cream right away, refrigerate