

PIERRE HERMÉ S VANILLA CUSTARD (CRÈME ANGLAISE)

The Recipe

<https://www.cuisinedaubery.com/recipe/vanilla-custard-creme-anglaise/>

A perfect accompaniment to virtually any dessert, a recipe of... the perfect French Pastry master Pierre Hermé !

Chef: Pierre Hermé

Preparation Time: 30 Minutes

Skill: Easy Level

Cuisine: French Cuisine

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

Ingredients

For 600 g (1 lbs 5 oz)

2 Vanilla Beans

1 1/3 Cup Milk (300 grams)

1 Cup Cream (200 grams)

6 Egg Yolks 1/2 Cup or 120 grams

1/2 Cup Sugar (100 grams)

For 400 g (1 lbs 14 oz)

1.3 Vanilla Beans

1 Cup Milk (200 grams)

1/2 Cup Cream (133.3 grams)

4 Egg Yolks 1/3 Cup or 80 grams

1/3 Cup Sugar (66.6 grams)

For 300 g (11 oz)

1 Vanilla Bean

2/3 Cup Milk (150 grams)

1/2 Cup Cream (100 grams)

3 Egg Yolks 4 Tablespoons or 60 grams

4 Tablespoons Sugar (50 grams)

Steps

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1. Scrape the seeds loose from the Vanilla Beans (2), using the point or edge of a knife
2. If you don't have a vanilla bean, you may substitute with a teaspoon of vanilla paste
3. In a small, heavy saucepan, pour the Milk (1 1/3 Cup or 300 g), the Cream (1 Cup or 200 g) and Vanilla Beans (2) seeds
4. Heat the saucepan on medium heat
5. Your Egg Yolks (6) must be very fresh
6. Whisk together the Egg Yolks (6) and the Sugar (1/2 Cup or 100 g) until smooth
7. Heat the saucepan until bubbles form at edges
8. Remove from heat
9. Let the saucepan cool down for 10 minutes off the heat
10. Take the vanilla pods out of the saucepan
11. Pour half of the hot mix on the bowl with the Egg Yolks (6) and the Sugar (1/2 Cup or 100 g)
12. Whisk constantly

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

13. Slowly pour this hot milk mixture back into the saucepan with the rest of the hot liquid
14. Continue to cook, stirring constantly
15. If you have a thermometer, you need to check the temperature
16. Remove from heat when temperature reaches 185 F / 85 C
17. If you don't have a thermometer, you will cook until the mixture coats the back of the spatula
18. Once off the heat, Hermé recommends to wait 4 minutes, and then to pour the custard into a clean bowl
19. Cover with plastic wrap, pressing the plastic against the custard
20. Place the beauty in the refrigerator for 24 hours