

## Crème Anglaise

### **INGREDIENTS**

Milk	8 oz.
Heavy Cream	8 oz.
Granulated Sugar	4 oz.
Egg Yolks	6 oz.
Vanilla Extract	1 tbsp.
Salt	½ tsp.

### **METHOD OF PREPARATION**

1. Boil milk, heavy cream, one half of the sugar and salt.
2. Cream egg yolks, the remaining sugar and vanilla.
3. Make a liaison with egg yolk mixture, boiling milk and heavy cream.
4. Reheat to **coat a spoon**. Stir constantly.
5. Cool mixture immediately in ice water and stir.
6. Refrigerate until further use.

### **METHOD OF SERVING**

Serve chilled with puddings, creams, etc.