



Members Recipe Book

Custard Cream Italian Style

Maria Battaglia

Ingredients

½ cup corn flour
½ cup custard powder
½ cup castor sugar
600ml milk
2 tsp vanilla essence
300ml thickened cream
30g butter
2 egg yolks

Method

- In saucepan, place corn flour, custard powder and sugar. Gradually add the milk until all is smooth.
- Add vanilla essence and cream and stir.
- Place on stove on low. Stir until thickened and add butter, then simmer uncovered and keep stirring for another 3 minutes.
- Take off stove, add egg yolks and mix.
- Place cream in bowl, cover with cling wrap and place in refrigerator until cold.
- Use as desired, either as a cake filling or a filling for canolli or profiteroles.