

Brandy Custard

Ingredients

- 2 ½ cups milk
- ¾ cup thin cream
- 4 egg yolks
- ½ cup caster sugar
- ½ tablespoon cornflour
- ¼ cup brandy

Method

1. Heat the milk and cream in a medium saucepan over medium heat until it comes to a gentle simmer. Remove from heat.
2. Whisk together egg yolks, sugar and cornflour in a bowl until pale and creamy. Gradually whisk in milk mixture. Return to pan.
3. Place over medium heat and stir with a wooden spoon until the custard thickens and coats back of spoon (do not boil). Remove from heat. Stir in the brandy. Serve warm.

Source: -- (Servings: --)
