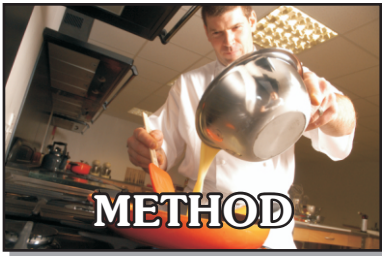


Creme Patissiere

6	Egg yolks
125g	Caster sugar
40g	Flour
1tspn	Custard powder (heaped)
500ml	Milk
	Vanilla



Place milk, vanilla and 2/3 sugar into a pan and place on the heat.

Meanwhile whisk the remaining sugar with the egg yolks until pale.

Fold in the flour and custard powder.

When the milk comes to the boil add ½ the egg mixture.

Whisk together and return to the pan with the remaining milk.

Cook out stirring constantly for around 2 mins until the flour has cooked out and the mixture has thickened.

Pour into a clean container and cover to prevent skinning.