



**Miele**

# Flat white custard

By Miele

**15 minutes**

Preparation time

**20 minutes**

Cooking time

**8 servings**

Serves

## INGREDIENTS

150 ml cream  
150 ml milk  
30 ml espresso coffee  
1 tsp vanilla bean paste  
35 g caster sugar  
3 egg yolks

## To serve

Dark chocolate, grated  
Crisp dark chocolate biscuits

## METHOD

1. In a bowl, combine cream, milk, coffee, vanilla bean paste and caster sugar.
2. Lightly whisk the egg yolks into the mixture. Strain through a sieve and pour into 8 x 50 ml espresso cups.
3. Place espresso cups into a perforated steam container and cover each cup tightly with foil.
4. Place into the steam oven and Steam at 90°C for 20 minutes.
5. Uncover the custards and allow to cool before placing in the refrigerator to chill for 2 hours.

## To serve

1. Sprinkle with grated dark chocolate and serve with a crisp dark chocolate biscuit.