

**Miele**

# Crème anglaise

By Maggie Beer

**10 minutes**

Prep time

**1 hour, 5 minutes, plus chilling time**

Cooking time

**6 Servings**

Serves



## INGREDIENTS

- 350ml thickened cream
- 200ml full cream milk
- 2 whole eggs
- 100g white sugar

## METHOD

1. Place all ingredients into a mixing bowl or blender and blend until the sugar has dissolved.
2. Pour the custard mixture into sterilised jars, secure the lids and place onto a perforated steam tray.
3. Place into the steam oven and Steam at 85°C for 1 hour.
4. Remove from the steam oven and allow to sit for 5 minutes, the custard can be used immediately or stored in the jar in the fridge and chilled for later use.

## Hints and tips

- Add marmelades, fruit compotes and jam to the bottom of jars for flavoured variations.