

# Earl Grey Crème Pâtissière

**Hands-on Time 15 minutes**

## Ingredients

50ml Full-fat milk  
3 Earl Grey teabags or 3 tbsp loose leaf  
2 Egg yolks  
75g Caster sugar  
25g Cornflour  
15g Unsalted butter (cold)  
1/8 tsp Yellow food colouring, liquid gel is recommended (optional)

## Equipment

Large saucepan  
Jug  
1 Large bowl  
Hand whisk (silicone if possible)  
Spatula

Add the milk to the saucepan along with the tea and place over a medium-high heat.

Once the milk is bubbling remove the pan from the heat and leave the tea to brew for at least 5 minutes.

Either remove the teabags (ensuring you squeeze them) or strain the milk to remove the leaves.

Pour the tea infused milk into a jug to check you have 300 millilitres. If you don't you can top it up with a little cold milk.

Whisk together the egg yolks and sugar in a large bowl until light and foamy.

Add the cornflour and whisk again until thick.

Pour the milk back into the saucepan and place over a over a medium-high heat until bubbling.

Remove for the heat.

Whilst whisking the egg mixture slowly add the milk.

Continue whisking after the milk has been incorporated.

You are looking to have a very thick wobbly custard, so add the mixture back to the pan and place over a low heat. Stir continuously until it thickens up. The key thing is to keep stirring so you don't get any lumps. Remove the pan from the heat

once thick enough and transfer back into the bowl.

Add the butter and continue to beat until it has melted and combined.

If you want to make the crème pât a little more impressive add yellow food colouring and stir until combined.

Leave to cool, stirring occasionally to avoid forming a skin.

Enjoy!