



Crème Anglaise

This is a classic dessert sauce and can be used for many desserts.
Serve it with cakes, tarts, and pies.

Makes about 2 cups

Recipe below **Ingredients**

4 large eggs yolks, beaten
1/3 cup sugar
Pinch of salt
2 cups of milk, half and half, or heavy cream
1 tsp vanilla extract (my favorite is Everland vanilla extract found at HomeGoods and online)

Equipment

2-quart saucepan to heat milk
Mixing bowl
Whisk or hand mixer with whisk attachments
Wooden spoon or metal spoon
Double boiler or 4-quart saucepan with metal bowl that can sit on top



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1/3 cup sugar

Pinch of salt

2 cups of milk, or heavy cream or 1 cup of each

1 tsp vanilla extract (my favorite is Everland vanilla extract found at HomeGoods and online)

1. In a saucepan heat the milk to a simmer. Remove from the heat and keep warm.
2. Place the egg yolks and the sugar into a mixing bowl. Whisk until the mixture is light and thick.
3. Gradually whisk the scalded milk into the egg yolk mixture. Place the bowl over the top of a double boiler over barely simmering water.
4. Cook, whisking constantly, until the mixture coats the back of a spoon and leaves an open trail when you run your finger through it. It should take about 8 minutes of cooking time or until the temperature of the sauce reaches 175 degrees when using an instant read thermometer.
5. Remove the sauce from the heat and strain it through a fine strainer. Stir in the vanilla and allow the sauce to cool.
6. Serve cold or at room temperature. Refrigerate for up to 4 days.

How to use crème anglaise:

Dessert sauce served with berries, cake, tarts, pies.

Custards and puddings

Ice cream base

Buttercream base

For more variations and ways to use crème anglaise, go here: [CREME ANGLAISE TAKES TO MANY VARIATIONS](#)