



JERNEJ KITCHEN

EASY VANILLA SAUCE

Easy Vanilla Sauce made with 5 ingredients and made in 10 minutes only.

SERVES	6	PEOPLE
PREPARATION:	5	MINUTES
COOK:	5	MINUTES
TOTAL TIME:	10	MINUTES

EASY VANILLA SAUCE

250 ml milk (1 cup)

250 ml whipping cream (1 cup)

6 egg yolks

60 g vanilla sugar or regular sugar
(1/3 cup)

1 vanilla pod or 1 tbsp vanilla
essence

TOOLS AND EQUIPEMENT

heavy-bottomed pot

whisk

bowl

fine sieve

COOK THE MILK, WHIPPING CREAM AND VANILLA

In a heavy-bottomed pot bring milk, whipping cream and vanilla (if you are using a vanilla pod, discard the seeds and use both the seeds and the empty vanilla pod). Place the pot over medium-high heat and bring to a boil.

COOK

In a separate bowl whisk together egg yolks, pinch of salt and sugar. Pour half of the milk mixture over the egg yolks, whisk quickly until well combines. Now return the mixture to the pot, place over low heat and cook, whisking constantly. Cook for about 2 - 3 minutes or until the sauces covers the back of the spoon.

TIP

Cook until the sauces reaches 82 °C / 180 °F.

SERVE OR STORE

Pour the vanilla sauces through a fine sieve, then let it cool to room temperature. Lightly press the cling film over the sauce, so that is actually touching the sauce - that will prevent the skin from forming. Place in the fridge and store for up to 3 days or serve immediately.