

heute gibt es...

Vanilla sauce



Ingredients: (for approx. 400ml)

- 400ml milk
- 2 tsp. starch
- 1 egg yolk
- 1 vanilla pod
- 200ml cream
- 5 tbsp. sugar

Preparation:

1. Put the milk and the cornstarch into a saucepan - for the amount mentioned above, the pot should be able to hold round about 3 litres, in order for the sauce not to boil over - and whisk.
2. Add and stir in the egg yolk.
3. Halve the vanilla pod, scrape the pulp with the back of a knife and give it into the milk.
4. Afterwards add the scraped vanilla pod, the cream and sugar to the sauce.
5. Unter ständigem Rühren die Sauce bei mittlerer Hitze zum Kochen bringen. Das Ganze so lange köcheln lassen, bis die Vanillesauce etwas zäher wird Let boil, while stiring continuously at medium heat. Simmer until the vanilla sauce becomes a bit thicker - but don't forget to stir time and again!
6. Remove the vanilla pod et voilà, there is your homemade vanilla sauce.