

Crème Patisserie (Egg Custard) with Poached Figs

300 mls thickened cream

200 mls full cream milk

3 eggs

1 tsp vanilla paste

60 gms sugar

I use a thermomix but would make as you would a crème anglaise using a double boiler

1 cup water

½ sugar

Boil for 5 mins add figs for 5 mins remove figs with slotted spoon and continue to boil (another 5 mins) until it becomes a syrup