**Pastry Cream**

(recipe has been halved)

Makes about 1 cup

1/3 cup sugar

1 tablespoon all-purpose flour

1 tablespoon cornstarch

1 cup milk

1 egg

1 tablespoon butter

1 teaspoon vanilla extract

**Method:**

1. Whisk the sugar, flour, and cornstarch in a small heavy-bottomed, non-reactive saucepan.
2. Whisk in about half of the milk until blended.
3. Beat the egg in a small bowl until thoroughly blended. Add the remaining milk. Pour into the saucepan.
4. Cook over medium heat, stirring constantly, sweeping the bottom, sides, and corners of the pan to prevent scorching.
5. When the first bubbles appear, set a timer for 2 minutes and continue to cook and stir, adjusting the heat to maintain a gentle simmer.
6. Immediately scrape the custard into the strainer.
7. Stir the custard to pass it through the strainer, but don’t press on any bits of cooked egg if any are left behind.
8. Scrape the custard clinging to the underside of the strainer into the bowl as well.
9. Add the butter and vanilla, stir to melt the butter and mix it into the custard. Stir for a minute or two to slightly cool the custard.
10. Cover with plastic wrap pressed directly against the surface of the custard to prevent a skin from forming. Refrigerate until needed, up to 3 days.