

Crepe Anglaise

Ingredients

- 2 c Half-and-Half
- 1 Vanilla Bean (split lengthwise)
- 1/2 c Sugar
- 4 Egg Yolks (room temperature)

Instructions

1. Set a medium bowl in a shallow pan of cold water.
2. Scrape vanilla seeds from vanilla bean into a large saucepan, combine the half-and-half and add vanilla bean pod and cook over moderately low heat just until small bubbles appear around the rim, about 5 minutes.
3. In another medium bowl, whisk the sugar and egg yolks just until combined. Whisk in half of the hot half-and-half in a thin stream. Pour the mixture into the saucepan and cook over moderate heat, stirring constantly with a wooden spoon, until the sauce has thickened slightly, 4 to 5 minutes. Immediately pour the sauce into the bowl in the cold water bath to stop the cooking. Serve right away or refrigerate until chilled.

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