

# Nai Wong Filling

## Ingredients

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3 T Cornstarch  
1 t Flour  
1/4 c Sugar  
3 Egg Yolks  
1 c Whole Milk  
1 T Butter  
1/2 t Vanilla Extract

## Instructions

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- 1.Mix the cornstarch, flour and 2 tablespoons sugar in a small bowl. In a large bowl add egg yolks and stir well.
- 2.Add milk and 2 tablespoons sugar into a small pot. Heat on medium, stirring occasionally until sugar dissolves. Do not let milk foam, a few bubbles here and there are ok.
- 3.Whisk the small bowl of dry ingredients into egg yolks and mix into a paste. Add the warmed milk 1/4 cup at a time, whisking the whole time. Gradually adding the same amount of milk until it is all in.
- 4.Return the mixture back into the pot. Heat over medium low heat stirring constantly until thickened, about 5 minutes.
- 5.Turn off heat and add butter and vanilla then

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mix well. Push custard through a sieve into a container. Place plastic wrap on top of custard and chill in the fridge for at least 2 hours prior to using.