Pastry Cream

<table>
<thead>
<tr>
<th>Baker's %</th>
<th>Ingredients</th>
<th>Kilogram</th>
<th>U.S. Decimal</th>
<th>Pounds &amp; Ounces</th>
<th>Volume</th>
</tr>
</thead>
<tbody>
<tr>
<td>100.00</td>
<td>Milk</td>
<td>0.610</td>
<td>1.344</td>
<td>1 5 2/4</td>
<td>2 1/2 cups</td>
</tr>
<tr>
<td>7.00</td>
<td>Cornstarch</td>
<td>0.043</td>
<td>0.094</td>
<td>0 1 2/4</td>
<td>3 TBSP</td>
</tr>
<tr>
<td>25.00</td>
<td>Sugar</td>
<td>0.152</td>
<td>0.336</td>
<td>0 5 2/4</td>
<td>3/4 cup</td>
</tr>
<tr>
<td>20.00</td>
<td>Egg yolks</td>
<td>0.122</td>
<td>0.269</td>
<td>0 4 1/4</td>
<td>6 each</td>
</tr>
<tr>
<td>12.00</td>
<td>Butter</td>
<td>0.073</td>
<td>0.161</td>
<td>0 2 2/4</td>
<td>5 TBSP</td>
</tr>
<tr>
<td>164.00</td>
<td>Total</td>
<td>1.000</td>
<td>2.205</td>
<td>2 3 1/4</td>
<td>1 quart</td>
</tr>
</tbody>
</table>

Process:

1. Bring the milk to a boil with ½ of the sugar over medium high heat.
2. Meanwhile, whisk the remaining sugar with the cornstarch in a small bowl. Whisk in the egg yolks just to combine, without incorporating air.
3. Once the milk comes to a boil, pour 1/3 of it onto the yolk mixture, whisking constantly.
4. Whisk this mixture back to the pot.
5. Over medium heat, continue to cook the custard while stirring constantly with a whisk until it boils (large bubbles will break the surface). Lower heat slightly and maintain the boil for two minutes.
6. Remove from the heat, add the butter and stir until mixed in completely.
7. Pour the pastry cream into a clean, shallow container and press plastic wrap directly on the surface.
8. Refrigerate immediately and allow to fully cool before using.
9. To use, mix briefly with a paddle attachment or rubber spatula until smooth.

Flavor variations: add any of the following ingredients to pastry cream for different flavor variations. Pastry cream should be at the temperature specified below for best results. Percentages are based on the total weight of the pastry cream.

- Unsweetened chocolate: 12% - hot
- Coffee extract: 3% - hot or cold
- Alcohol: 5% - warm or cold
- Bittersweet chocolate: 20% - hot
- Praline paste: 15-20% - hot or cold
- Vanilla beans: 1 bean per 1kg of milk; split & scraped (add to milk at the beginning of the cooking process)
- Vanilla extract: 1% - warm or cold