

Pie Crust / Pastry Cream Filling

Ingredients

Pie Crust:

- 1/2 cup Butter, cold
- 2 cups Flour
- Pinch of Salt
- 1/2 cup Cold water

Cream Filling:

- 4 cups Whole milk
- 1 2/3 cups Sugar
- Pinch of Salt
- 2 Vanilla beans
- 12-14 Egg yolks
- 6 heaping Tbsp Cornstarch
- 6 Tbsp Butter

Recipe Instructions

Pie crust: Mix butter, flour and salt in food processor until crumbly. Add cold water slowly. For tart dough add 1/2 cup powdered sugar. Roll out dough to fit pie pan. Blind bake 10-15 minutes in 350° oven until light golden brown. Let cool and fill with cream filling.

Cream filling: Whisk together 1 cup of the milk and cornstarch until cornstarch is dissolved. Set aside. In a separate bowl whisk egg yolks and 1 cup of the sugar. Then combine both mixtures.

In a saucepan add remaining 3 cups milk, remaining 2/3 cup sugar, salt and vanilla beans and stir over low heat until sugar is dissolved. When mixture starts to boil add egg mixture (be careful not to let the mixture boil over). Turn heat to low and stir until mixture becomes thick. Remove and put in Bosch mixer. Add butter. Mix on low speed 20-40 minutes to quickly cool.

Cream may be used as filling for eclairs and cream puffs. For Crème Anglaise add heavy cream. For banana cream pie, add sliced bananas then top with whip cream and garnish with sliced bananas. For coconut cream pie, add toasted coconut to cream filling. Top with whip cream and garnish with toasted coconut.

