

Tubby Custard

A smooth and creamy custard inspired by a beloved classic. This easy-to-make dessert is perfect for a quick treat and serves four.


15 min

Total time

Easy

Difficulty

180

kcal / serving

Ingredients

- 1 cup milk
- 2 tablespoons sugar
- 1 egg yolk
- 1 teaspoon vanilla extract
- 1 teaspoon cornstarch

Steps

- 1 In a small bowl, mix the egg yolk and sugar until smooth.
- 2 In a saucepan, combine milk and cornstarch, whisking well.
- 3 Heat the milk mixture over medium heat until warm but not boiling.
- 4 Slowly pour the warm milk into the egg mixture while whisking constantly.
- 5 Return the mixture to the saucepan and cook over low heat, stirring constantly until thickened.
- 6 Remove from heat and stir in vanilla extract.
- 7 Pour custard into serving bowls and let cool before serving.