



LIMONCELLO CRÈME ANGLAISE



Sweet and tart crème anglaise sauce used to garnish our dessert plates.

Ingredients

1 1/4 cups whole milk
3/4 cup heavy cream
1/2 vanilla bean, split lengthwise
4 large egg yolks
3 tablespoons granulated sugar

1/4 cup Limoncello
Pinch of Coarse salt

Directions

step 1

Combine milk and cream in a saucepan. Scrape vanilla seeds into pan.

step 2

Bring to simmer over medium heat.

step 3

Whisk together egg yolks, sugar, salt (only a pinch). While whisking pour the milk mixture into the yolk mixture. Put the whole mixture back into the pan.

step 4

Cook about 5 minutes at medium heat without stopping stirring.

step 5

When the mixture is very thick and coats the back of a spoon, strain through a fine sieve into a bowl.

step 6

Place Limoncello into the custard and mix. Press a plastic wrap on the top of the crème and refrigerate for about 2 hours.