

CHRISTOPHE FELDER S FRENCH PASTRY CREAM

The Recipe

<https://cuisinedaubery.com/recipe/pastry-cream/>

Christophe Felder's French Pastry Cream

Chef: Christophe Felder

Preparation Time: 15 Minutes

Cooking Time: 3 Minutes

Skill: Intermediaire Level

Cuisine: French Cuisine

Courses: Base, Cream And Custard, Custard, Custard,

Ingredients

For 735 g (1 lbs 10 oz) of ingredients: 670 g (1 lbs 7 oz) obtained

2 1/4 Cups Whole Milk (500 grams)

1/2 Cup Sugar (100 grams)

4 Egg Yolks 1/3 Cup or 80 grams

1/2 Cup Corn Starch (55 grams)

*Option: Parfum Vanille

1 Vanilla Bean

For 367 g (13 oz) of ingredients: 335 g (3/4lbs) obtained

1 Cup Whole Milk (250 grams)

4 Tablespoons Sugar (50 grams)

2 Egg Yolks 3 Tablespoons or 40 grams

4 Tablespoons Corn Starch (27.5 grams)

*Option: Parfum Vanille

1/2 Vanilla Bean

For 184 g (7 oz) of ingredients: 167 g (6 oz) obtained

1/2 Cup Whole Milk (125 grams)

2 Tablespoons Sugar (25 grams)

1 Egg Yolk 1 Tablespoon or 20 grams

2 Tablespoons Corn Starch (13.7 grams)

*Option: Parfum Vanille

1/4 Vanilla Bean

For 551 g (1 1/4 lbs) of ingredients: 502 g (1 lbs 2 oz) obtained

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1 2/3 Cup Whole Milk (375 grams)
1/3 Cup Sugar (75 grams)
3 Egg Yolks 4 Tablespoons or 60 grams
1/3 Cup Corn Starch (41.2 grams)
*Option: Parfum Vanille
3/4 Vanilla Bean

For 1.1 kg (2 lbs 7 oz) of ingredients: 1 kg (2 1/4 lbs) obtained

3 1/3 Cups Whole Milk (750 grams)
2/3 Cup Sugar (150 grams)
6 Egg Yolks 1/2 Cup or 120 grams
2/3 Cup Corn Starch (82.5 grams)
*Option: Parfum Vanille
1 1/2 Vanilla Beans

For 1.47 kg (3 1/4 lbs) of ingredients: 1.34 kg (3 lbs) obtained

4 1/2 Cups Whole Milk (1 kilogram)
1 Cup Sugar (200 grams)
8 Egg Yolks 2/3 Cup or 160 grams
1 Cup Corn Starch (110 grams)
*Option: Parfum Vanille
2 Vanilla Beans

For 2.2 kg (4 lbs 14 oz) of ingredients: 2 kg (4 lbs 7 oz) obtained

6 1/2 Cups Whole Milk (1.5 kilograms)
1 1/3 Cup Sugar (300 grams)
12 Egg Yolks 1 Cup or 240 grams
1 1/3 Cup Corn Starch (165 grams)
*Option: Parfum Vanille
3 Vanilla Beans

Steps

1. Pour Whole Milk (2 1/4 Cups or 500 g) in a saucepan and half of Sugar (4 Tablespoons or 50 g)
2. Use Whole Milk and not skim milk, if you can
3. If you want a vanilla flavor, scrape the seeds of Vanilla Bean (1) (or use vanilla paste)
4. Cook on medium heat
5. Whip the Egg Yolks (4) and the second half of the Sugar (4 Tablespoons or 50 g) in a mixing bowl
6. Add in the Corn Starch (1/2 Cup or 55 g) and whip
7. Wait until the milk boils
8. Remove the vanilla bean

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9. Pour the milk onto the bowl
10. Whip with a wire whip
11. Transfer to the saucepan
12. Return to heat
13. Cook on low heat and keep stirring
14. After a while, the cream thickens
15. Whip quickly to avoid lumps
16. Remove from heat
17. If you see lumps, mix with a immersion blender (sometimes called 'hand blender') on in a blender
18. Wrap airtight
19. Store in fridge