

Homemade Vanilla Sauce

Easy to make vanilla sauce perfect for bread pudding and other desserts

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INGREDIENTS

(makes about 2 cups of vanilla sauce)

- 2 egg yolks
- 15g (2 tbsp) flour
- 50g (¼ cup) sugar
- 400ml (1 2/3 cups) milk
- 1tsp vanilla



DIRECTIONS

1. In a medium bowl combine the egg yolks with the sugar and the flour. Add a little milk to help mix everything well if needed. Leave aside.
2. Heat the rest of the milk in a saucepan over medium heat until it starts to steam.
3. Remove the warm milk from heat and slowly pour into the egg yolks while whisking continuously. Then pour back into the saucepan and heat over medium heat while whisking continuously until the mixture starts to thicken slightly. You can test with a spoon, when the vanilla sauce coats a spoon it is ready. It should take only about 5 minutes or so to thicken. Once the vanilla sauce cools completely it will thicken a little more.
4. If you notice that your vanilla sauce is not smooth strain it through a sieve to remove any lumps.
5. Vanilla sauce can be served right away or cooled to room temperature and stored in an airtight container or a glass jar for up to 3-4 days in the fridge.