

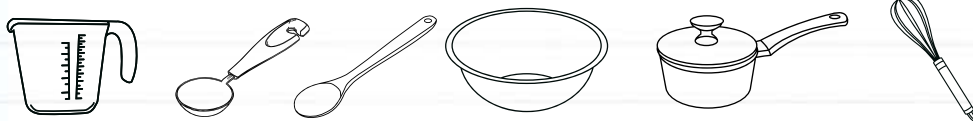
# Custard



## Ingredients

- 500ml milk
- 2 x 15ml spoons custard powder
- 1 x 15ml spoon sugar

## Equipment



## Method

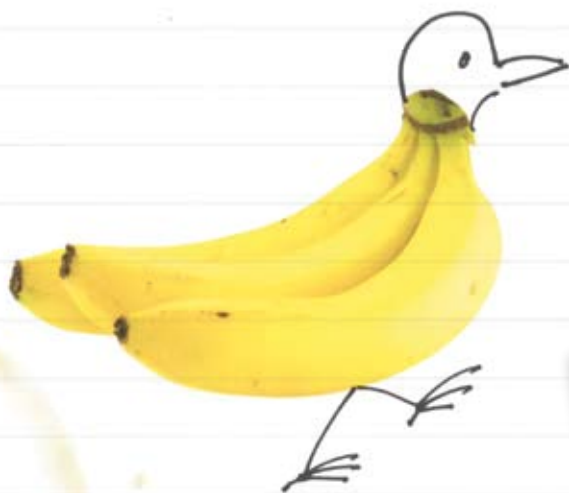
1. Mix a little of the milk with the custard powder and sugar in the mixing bowl.
2. Heat the remaining milk nearly to the boil. Watch that it doesn't boil over!
3. Pour the hot milk over the custard powder mixture, whisking all the time.
4. To thicken the custard, return to the saucepan and bring to the boil, whisking all the time.

## Top Tips

- Serve the custard with fruit, like chopped banana or berries.
- Use the custard to make mini trifles.

## Skills

- Using the hob
- Weighing and measuring
- Whisking



Serve with piping hot apple crumble. Check out the recipe!

