

CLARKE



Vanilla Crème Anglaise

Wolf Convection Steam Oven – Sous Vide Mode

Serves: 4–6 | **Prep Time:** 10 minutes | **Cook Time:** 30 minutes | **Skill Level:** Easy

Ingredients

- 1 cup heavy cream
- 1 cup whole milk
- 6 egg yolks
- ½ cup granulated sugar
- 1 teaspoon vanilla extract
- Pinch kosher salt

Instructions

1. In a mixing bowl whisk together the egg yolks and sugar until smooth.
2. Add the cream, milk, vanilla, and salt and whisk until fully combined.
3. Pour the custard mixture into a **vacuum-seal bag or zip-top freezer bag**. Remove as much air as possible and seal.
4. Preheat the **Wolf Convection Steam Oven to Sous Vide Mode at 172°F**.
5. Place the sealed bag in the oven and cook for **30 minutes**.
6. Remove the bag and gently massage it to ensure the custard is fully emulsified.
7. Transfer the sauce to a bowl or squeeze bottle and serve warm with the crostata.

Chef Tip

Cooking crème anglaise in the Convection Steam Oven eliminates the risk of curdling because the temperature remains perfectly controlled.