

Sauce Anglaise

Yield: 1 Quart

24 oz Heavy Cream

4 1/2 oz Sugar

4 oz. Egg Yolks

1 Vanilla Bean or 2 tsp Vanilla Extract

1. Gently whisk egg yolks in a bowl.
2. Bring heavy cream and sugar to a boil.
3. Temper heavy cream and sugar into egg yolks being careful not to create too much foam
4. Return to a gentle heat, directly or over a double boiler. Cook until napper, but do not boil. Be sure to keep the heat evenly distributed by scraping the sides and the bottom of the pan

If using for Bavarian cream, place hot Anglaise over bloomed gelatin immediately. If using as a sauce, place Anglaise in an ice bath to ensure proper cooling.