



Bring 400 g of milk, 45g of sugar and the vanilla pod to a boil. Remove the vanilla pod and scrape the seeds from the skin with the back of a knife, discard the skin. Mix the remaining milk with corn starch, add to the hot vanilla and milk mixture and bring to a boil. Mix the egg yolks and the remaining sugar and pour into the hot milk before boiling one more time. Remove from the heat and cool as fast as possible to 30°C. Mix in the soft butter and blend. Pour into a flat tray, cover and cool. Refrigerate. Use within 1 day.

### Passion Fruit Jelly

100 g	passion fruit puree
70 g	water
60 g	sugar
6 g	soaked gelatin leaves

Warm up the components and then add the soaked gelatin leaves. Let it cool down before piping into half moon shapes. Let them set in the refrigerator before using.

### Pastry Cream Crisps

Spread a very thin layer of fresh pastry cream on a tray. Dry it in a warm oven for 15 minutes. Take it out and let it cool down before removing from tray. Break into small pieces.



## Recipes

### Vanilla Cone

150 g	fresh milk
110 g	cake flour
60 g	sugar
40 g	almond powder
14 g	cocoa butter
	drops of vanilla essence
	pinch of salt
	pinch of soda powder

Mix all the ingredients, sieve. Using a waffle cone machine, make individual discs and form into cone shapes when golden brown and still warm.

### Pastry Cream

500g	milk
1	fresh vanilla pod cut lengthways
90 g	sugar
30 g	corn starch
120 g	egg yolks
25 g	soft butter