

## Crème Bavarian

Milk	14 oz
Heavy cream	14 oz
Sugar	6 oz
Vanilla Paste	1 T
Egg yolks	4.8 oz
Sheet Gelatin, softened	0.75 oz
Heavy cream, whipped to soft peak	1 qt

### Directions:

- Soften gelatin by placing it in ice water for about 5-10 minutes.
- Combine milk, heavy cream, vanilla paste, and half of the sugar to a pot and bring to a boil.
- Whisk yolks and remaining sugar to ribbon stage. Once cream is boiled, temper in to the egg yolks.
- Remove from heat and strain over gelatin. Allow to cool to room temp, then fold in whipped cream.
- Portion into desired serving dishes or desserts.
- This makes a lot!!!!!!!!!!