



CREMA DELLA NONNA

4 SERVING

INGREDIENTS

4 yolks
100 g sugar
30 g flour
1/2 litre milk
vanilla or lemon peel
grated

INSTRUCTIONS

Beat the egg yolks with the sugar in a saucepan using a wooden spoon.

Gradually add the flour without stopping to stir. Bring the milk with the vanilla or lemon zest to the boil.

Pour the boiling milk into the saucepan a little at a time while continuing to stir.

Put everything on the heat while continuing to stir.

Boil for 3 to 4 minutes.

Do not exceed a temperature of 82°.

Remove from the heat and leave to cool in another container.

Turn occasionally to prevent surface film.