

Pastry Cream

1. 4 cups of milk
2. 4 oz of sugar
3. 3 oz yolks
4. 4 oz whole egg
5. 2.5 oz cornstarch
6. 4 oz sugar
7. 2 oz butter
8. 1 T vanilla extract

1. In heavy saucepan (double broiler) dissolve sugar into milk and bring to a boil
2. Whip eggs together slowly in bowl, sift in cornstarch and sugar and whip until smooth
3. Slowly (steam) in eggs to hot milk on stove, stirring constantly until it comes to a boil and cook for at least **2 minutes (make sure you have water touching the bottom of pot)**
4. *Remove from heat* when done and then add butter and vanilla
5. Put contents in shallow baking dish and cover with plastic wrap with the wrap touching the mixture
6. Chill

Whip Cream

1. 1 cup chilled cream
2. 1 T sugar
3. Pinch of salt
4. ¼ cup of Greek Yogurt

Whisk cream, sugar, and salt until soft peaks, add in yogurt, whisk until peaks desired