

Pastry Cream (Крем Пломбир)

This cream can be used for many different desserts, or as a spread on bread or crepes. Originally, it was part of a recipe I had found for Napoleon Cake.

INGREDIENTS

- 400mL milk
- 1 egg
- 120g sugar
- 40g corn starch
- 200g or 200mL whipping cream (35%)
- 100g butter (cold or room temperature)

EQUIPMENT

- Whisk
- Mixer with whisk attachment
- Two large metal or glass bowls
- Medium-sized pot
- Large container with airtight lid
- Large spoon or spatula

DIRECTIONS (PART 1)

1. Manually whisk egg, sugar, and corn starch in a mixing bowl until thoroughly mixed.
2. Heat milk until hot, but not boiling. When you see it start steaming, take it off of the heat.
3. Slowly introduce hot milk into the bowl, while stirring.
4. Pour mixture back into a pot and on low/medium heat, mix until the cream thickens. As soon as the mixture begins to condense, take the pot off the stove and finish mixing, using the residual heat from the pot.
5. Once cream thickens and is of an even consistency, add butter and mix thoroughly.
6. Transfer cream to an airtight container.
7. Refrigerate cream until cool. This will take **4 to 5 hours**, depending on how cold your fridge is. I suggest leaving it to cool overnight if possible.

DIRECTIONS (PART 2)

1. Pour **whipping cream** into bowl and mix on high speed until it thickens. You will know that it's ready when you see crests / peaks form in the cream as you mix. You should be able to tilt the bowl 45-90° and have the cream stay more or less in-place.
2. Transfer refrigerated cream into a different bowl and mix on low for about **1 minute**.
3. Combine refrigerated cream and whipping cream in a single bowl (whichever is most convenient), and mix *manually* with a spoon or similar utensil until uniform.
4. You are done! You can now use the cream for further baking, or store it in the fridge for future use. If storing, make sure it is kept in an airtight container.

NOTES

- I've reduced the sugar from 200g to 120g.

ACKNOWLEDGEMENTS

This was adapted from part of the following recipe for Napoleon Cake:

Торт НАПОЛЕОН | Семейный рецепт | Крем - пломбир

<https://www.youtube.com/watch?v=QgeQug2D-HY>

by *Yulia Small*