



GOLD TOP CHRISTMAS CUSTARD

SERVES 4 TO 6

This custard is lovely at any time of the year but over the festive period it is lovely to pour over your Christmas pudding or mince pies. We have added whisky to it but brandy or rum work just as well. The Gold Top milk is so beautifully creamy you don't need to add cream to it.

INGREDIENTS

450mls Graham's Family Dairy Gold Top milk
2 egg yolks
1 ½ tbsp cornflour
50g caster sugar
½ tsp vanilla extract
1 – 2 tbsp whisky (brandy or rum can be used as an alternative)

METHOD

1. Put the milk into a medium sized saucepan and bring to just below boiling point.
2. Meanwhile, put the yolks into a bowl that will take all the milk. Add the cornflour to the egg yolks and stir well with a wooden spoon until well mixed then add the sugar and mix.
3. Gradually pour the hot milk on top and stir very well to ensure there are no lumps.
4. Rinse the saucepan to get rid of any milk solids caught on the bottom. Pour the mixture back in the pan and put over a medium heat.
5. Stir constantly as the custard heats and thickens. Take it up to just about boiling point to ensure the cornflour is cooked. The cornflour stabilises it, so it won't curdle. Make sure to beat out any lumps as they appear. Take off the heat, add the vanilla extract and whisky to taste.
6. Serve hot or warm, it can also be used cold in a trifle.