

# Petits Pots de Crème



**Serves 4    Prep 15 mins    Cooking 30 mins    Easy**

## **Ingredients**

410ml milk  
1 vanilla pod  
3 egg yolks  
1 egg  
90g caster sugar

1. Preheat the oven to 140C/ Fan 120C/Gas 1. Put the milk into the saucepan. Split the vanilla pod in two length ways, scrape out the seeds and add the pod and seeds to the milk. Bring the milk just to the boil.
2. Meanwhile, mix together the egg yolks, egg and sugar. Strain the boiling milk over the egg mixture and stir well. Skim off the surface to remove any foam.
3. Ladle into four 125ml ramekins and place in a roasting tin. Pour enough hot water into the tin to come halfway up the sides of the ramekins. Bake for 30 mins, or until the custards are firm to the touch. Leave the ramekins on a wire rack to cool, then refrigerate until ready to serve.