



Spanish Cream

Culinary Love Recipe

Ingredients

- ½ oz (1 dessertspoon) of gelatine
- 3 eggs, separated
- 2 cups of milk
- 2 tablespoons of sugar

Method

1. Put the milk and gelatine into a saucepan and dissolve over heat.
2. Beat the egg yolks and sugar together, add to the milk and gelatine, and stir till it just boils.
3. Cool and stir in the stiffly beaten egg whites, flavour with vanilla.
4. Pour into a wet mold or dish and refrigerate to cool and set, 4-5 hrs.

