Vanilla pastry cream

Ingredients:

- 80g Whole milk
- 80g Heavy cream (36%)
- ½ vanilla bean
- 50g Sugar
- 15g Cornstarch

Preparation time: 15 minutes

Directions:

Pour the milk, cream, and vanilla bean seeds into a saucepan. In a separate bowl, combine the sugar and cornstarch, then add 50g of the milk and cream mixture to it. Bring the remaining milk and cream to a boil. Pour about one third of the boiling liquid into the sugar and starch mixture, stir well, and return everything to the saucepan. Bring it to a boil again and use immediately.