



Herby custards

Delicious spoonfuls of rich custard, flavoured with herbs.

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Ingredients

450ml whole milk
50ml double cream
10 black peppercorns
8 sprigs thyme
8 sprigs tarragon
Sea salt to taste
3 eggs, plus 1 egg yolk

Preparation time: 20 minutes
Cooking time: 25-35 minutes
Serves: 8

Method

Gently heat the milk and cream in a saucepan with the herbs, peppercorns and salt. Leave to infuse for a minimum of 30 minutes but ideally overnight.

Preheat the oven to 150°C.

Warm the milk and cream mixture and pour through a strainer.

Whisk the eggs and egg yolk together and gradually add around half the warm infused milk, whisking to incorporate. Return the mixture to the saucepan with the remaining milk and cream and whisk again.

Pass the mixture through a fine sieve and check the seasoning.

Pour the mixture into ramekins or small bowls and place them in a deep baking tray. Add hot water to the tray so it reaches halfway up the sides of the ramekins.

Cover the top of the baking tray with foil and bake in the oven for 25-35 minutes until the custards set with a wobble.

Let the custards cool down then either eat immediately or place in fridge.