

VANILLA OR CHOCOLATE CREAM

Recipe by Julie at the Digital Services department (UA)



Ingredients:

for 6 portions

- 1/2l. milk
- 4 tbsp. corn flour or 3 tbsp. regular flour
- 2 packs vanilla sugar or 100g. chocolate
- 70g. sugar

Preparation :

In a pot, mix the corn flour and the milk, pouring the milk in little by little.

Heat at the mixture slowly.

While heating, add the vanilla sugar or the chopped chocolate and stir continuously with a whisk.

When the mixture thickens and hardens, take it off the stove, pour into portion size serving bowls and let it cool in the refrigerator for 4 hours.

#cococonnectée

+ More recipes :

- the Sumppts culinary blog (in French): blog.univ-angers.fr/sumppts
- the youtube channel « Asso DPSP » (1 new video in French each day)