



- Place **1 ½ cup whole milk** in a heavy pan and bring to almost a boil. Keep the milk hot.
- Place **5 egg yolks, room temperature and ¾ cups sugar** into a bowl. Beat until creamy, for about 4 minutes.
- Add **3 TBS cornstarch** and beat until well incorporated.
- Slowly ladle it the hot milk and beat constantly.
- Place the egg mixture into a pan and, working on low heat and stirring constantly, bring to a boil. The mixture will start curdling. No worries! Whisk vigorously until you have a smooth, pudding like consistency.
- Add **1 tsp vanilla and 1 tsp rum** (optional).
- Add **1 TBS heavy cream and 1 TBS butter**. Whisk until melted.
- If necessary, pass cream through a fine sieve. Place cream in a bowl and cover directly with plastic wrap. Refrigerate until cold.
- Use to fill any pastry you desire!