

# BRANDY CUSTARD SAUCE

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## INGREDIENTS

4 Egg Yolks  
4 Tablespoons Sugar  
2 teaspoons Cornstarch  
½ teaspoon Farris &  
Taylor Vanilla Essence  
2 Cups JD Country Milk  
2 Tablespoons Brandy or  
Cognac

## DIRECTIONS

Use a whisk to blend together Egg Yolks, Sugar and Cornstarch in a steel bowl that can sit within a small saucepan to create a double-boiler.

Meanwhile, bring Milk and Vanilla to scalding point.

Pour Milk into Yolk mixture a little at a time to temper and then place bowl over simmering water and use a heat-proof spatula to stir the custard until it coats the back of a spoon- about 3 minutes.

Whisk in 2 Tablespoons Brandy or Cognac and serve warm in a sauce/ gravy boat with Figgy Pudding.