



**Miele**

# Raspberry custard pots

By Miele

**5 minutes plus cooling time**

Preparation time

**25 minutes**

Cooking time

**6**

Serves

## INGREDIENTS

- 350 ml cream
- 200 ml full cream milk
- 4 egg yolks
- 100 g caster sugar
- 1 vanilla pod, split and scraped
- 120 g fresh raspberries

## METHOD

1. Place the cream, milk, yolks sugar and vanilla seeds in a large bowl and whisk until the ingredients are combined and the sugar has dissolved.
2. Divide the custard mixture and raspberries between 6 jars
3. Place the jars on a perforated steam tray. Cover the jars securely with cling wrap or foil. Place the tray in the steam oven and Steam at 85°C for 25 minutes.
4. Serve at room temperature or chilled.