

## Pie/Tart Custard Filling & Pie Crust

### Pastry Cream

Ingredients	Quantity	Method
Milk Sugar	16 oz 2 oz	In a thick bottom saucepan dissolve sugar in the milk and bring to a boil
Egg yolk Whole egg Cornstarch Sugar	1.5 oz 2 oz 1.25 oz 2 oz	With a whip beat the egg yolks and whole eggs in a stainless steel bowl. Sift the cornstarch and sugar in to the eggs. Beat with the whisk until smooth no lumps. <b>Temper</b> the egg mixture by slowly beating in the hot milk in a thin stream. Return the mixture to the heat and bring to a boil, stirring constantly. When the mixture comes to a boil and thickens, remove from the heat.
Butter Vanilla extract	1 oz 1.5 tsp.	Stir in butter and vanilla. Mix until the butter is melted and completely blended in. Pour into a clean hotel pan cover with plastic film directly in contact with the pastry cream. Chill as quickly as possible. Whip before using the cream.

Pie Dough		
Ingredients	Quantity	Method
Flour Shortening	4 cups 1 ¾ cups	Cut the shortening into the flour using the pastry blender
Water Eggs Vinegar Salt Sugar	½ cups 1 1 tbsp 1 ½ tsp 1 ½ tsp	(Can substitute with milk) Whisk ingredient together then add to flour mixture using the well method.