

Micro Custard

Ingredients

1 2/3 cup milk

3 eggs

¼ cup sugar

½ tsp. vanilla extract

Nutmeg

Mise en place! (Everything in its place)

Directions

1. Scald milk in microwave on high, 3-4 minutes or until tiny bubbles form around the edge.
2. In medium mixing bowl, beat eggs slightly with fork or wire whip. Add sugar and vanilla and mix until incorporated.
3. Slowly add scalded milk while continuing to whisk mixture.
4. Divide into five 6oz. custard cups and place in microwave, without sides touching.
5. Microwave on medium (50%) power 4-6 minutes or until custard begins to boil. Remove and sprinkle with nutmeg. Let cool on counter about 30 minutes; Custard will become firmer during standing time. Place in refrigerator and chill 2-3 hours before serving.

[Link to Video](#)