



# Apple Cream Anglaise

Author: Bob and Robin Young

Categories: Sauces

Yield: 2 c

Start to Finish Time: 15 minutes

Preparation Time: 15 minutes

Description: A variation of the basic Crème Anglaise.

## Directions

- 1) Prepare an ice bath. Set a medium-sized metal bowl aside, which fits inside the ice bath. Place a medium saucepan over medium heat. Add the half-and-half, vanilla beans and pod. When bubbles begin to form around the side of the pan, remove from heat. Remove and discard vanilla pod.
- 2) Meanwhile, in a medium bowl, add the egg yolks, sugar and calvados. Whisk to combine. Starting with a tablespoon at a time, slowly add half of the hot half-and-half into the egg yolk mixture, while whisking vigorously. Pour mixture back into the saucepan and return to medium heat. Cook, stirring constantly, with a wooden spoon, until the sauce thickens, about 5 minutes.
- 3) Transfer sauce to metal bowl and place over the ice bath, and stir to cool. Strain sauce if necessary.

## Ingredients

2 c Half-n-Half

1 Vanilla Bean, split lengthwise, beans removed with the back of a knife

4 lg Egg Yolks

1/4 c Sugar

3 T Calvados, Apple Brandy

Notes: For the basic Crème Anglaise, leave the liquor out.