

### *Bavarian Cream*

The Victorians were extremely fond of using ornamental molds for making their food more fantastical and pleasing to the eye.

<b>Ingredients</b>	<b>Cooking Utensils</b>	<b>Serving Utensils</b>
1 vanilla pod	measuring cup	serving dish
2 1/2 cups whole milk	measuring spoons	serving knife
5 egg yolks	small bowl	dessert plates
3/4 cup white granulated sugar	2 cookpots	dessert spoons
3 Tbs. any sweet liqueur	whisk	
1 oz. gelatin	small cookpot	
2 cups whipping cream	electric mixer	
	2 mixing bowls	
	strainer	
	7 1/2 cup ornamental mold <b>or</b> custard glasses	

Split open the vanilla pod. In a small bowl separate the eggs. In the cookpot on the stove over low heat, simmer the vanilla pod in the milk 10 minutes. While the milk simmers, beat the egg yolks and the sugar together in the other cookpot until the mixture is thick and creamy. Remove the vanilla pod from the milk. Gradually add the milk to the egg mixture, beating it the whole time. Place the cookpot on the stove over very low heat and cook until the custard thickens. Strain the mixture into a mixing bowl and cool.

While the custard is cooling, heat the liqueur in a small cookpot on the stove over low heat until very hot. Sprinkle in the gelatin and stir until it dissolves. Do not let it boil. Stir the liqueur into the cooling custard and chill until the mixture begins to thicken at the edges. While the custard is cooling, whip the whipping cream until it is stiff. Wet the mold with water. Fold the whipping cream into the custard and pour it into the mold. Place the mold in the refrigerator at least 2 hours. Chill the serving dish. Turn the mold out onto the serving dish and serve chilled. Instead of using a mold, individual custard glasses can be used.