

Candy Cap Custard Sauce



Ingredients

- 2 cups half n half
- 1/4 cup dried candy cap mushrooms, rinsed
- 4 large egg yolks, beaten
- 1/2 cup granulated sugar
- lemon juice

Info

- **Prep:** 20
- **Cook:** 20
- **Serves:** 1
- [Source](#)

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Rate



Directions

1. In small saucepan, combine the half-and-half and mushrooms. Bring to a simmer over low heat. Remove from the heat and let sit for at least 20 minutes.
2. Meanwhile in a medium bowl, beat the eggs and sugar until light and smooth. Gradually whisk in the cream mixture and return to the suacepan.
3. Cook over medium heat, st irring constantly, until the suace thickens just enough to coat the back of a spoon about 4 minutes. Be careful not to boil the suace or the eggs will scramble.
4. Immediately remove from the heat and strain through a fine mesh strainer into a cool bowl. Add lemon juice to taste.
5. Let cool for at least 2 hours and store covered in fridge for up to 3 days - can be used as ice cream base

[half and half](#), [mushrooms](#), [candy cap](#), [eggs](#), [custard](#), [dessert](#)

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