



Lemon Myrtle custard

Ingredients

- 1L whole milk
- 8 egg yolks
- 150g caster sugar
- 100g cornflour
- 4 lemon myrtle leaves(dried) plus some lemon verbena leaves (fresh)

Method

Make the pastry cream. Rinse a clean saucepan with cold water and drain, but do not dry the pan. Add the milk and myrtle leaves to the pan and cook over a medium heat until the milk just starts to boil, then remove from the heat. Add the lemon verbena leaves and cover for 10 mins

Meanwhile, in a small bowl, mix the egg yolks, sugar and cornflour together to form a smooth paste. Pour half of the hot milk over the egg mixture, stirring to mix well. Return the egg mixture to the remaining hot milk in the pan, then return to the heat and simmer for about 5 minutes or until the mixture has thickened, stirring continuously. Pour the hot pastry cream over the fruit and rhubarb in the dish or serve with the cobbler once it is cooked.