



Egg Custard

Makes 3 cups

Ingredients:	Equipment:
1 cups milk	Measuring cups
2 egg yolks	Measuring spoons
60g castor sugar	Kitchen scales
¼ teaspoon vanilla essence	Large saucepan
	Wooden spoon

Method:

<ol style="list-style-type: none">1. In a large saucepan, over medium heat, bring milk and vanilla essence to simmering point.2. In a large bowl, whisk egg yolks with sugar until light and foamy, then whisk in warmed milk.	<ol style="list-style-type: none">3. Return to saucepan and cook over medium heat, stirring constantly with a wooden spoon, until mixture thickens and coats the back of spoon.4. Serve warm or cold.
---	--

Stewed apple and quince

Ingredients: 10 Apples 5 quince	Equipment: Green chopping board Large knife Vegetable peeler Large saucepan & lid.
--	---

Method:

<ol style="list-style-type: none">1. Peel and thinly slice apple and quince.2. Place in large saucepan with 2 Tablespoons water.	<ol style="list-style-type: none">3. Cover and cook over medium heat until apple and quince are soft and cooked through.
---	--