



Cherry danish

CREME PATISSIERE

3 egg yolks
60g caster sugar
25g plain flour
250ml milk
1 vanilla bean, split
lengthways

DANISH

1 sheet quality butter puff
pastry
200g cherries, pitted and
halved
1 egg yolk
Dash of milk

CREME PATISSIERE : lightly whisk together the yolks and sugar. Fold in the flour. In a small saucepan, bring the milk and vanilla bean to the boil. Pour on to the egg mixture, stirring to combine. Return the mixture to a clean saucepan and cook over medium heat, stirring constantly, until it has thickened and come to the boil. Remove from the heat and set aside to cool – place a layer of plastic wrap directly on the creme patisserie to prevent a skin forming on top.

DANISH: preheat oven to 180C. Cut the pastry into six 7cm squares. Spread each square with a little creme patisserie and place 6 cherry halves in the centre of each square. Bring each corner of the square into the centre. Place a large dollop of creme patisserie where all points meet and top with a cherry half. Whisk together the yolk and milk to make an egg wash and brush over each danish. Bake for 10-15 mins, or until golden. Makes 6.

