2 Tbsp. cornstarch
2½ cups whole milk
A big slice of peel from a lemon and/or
an orange
1 cinnamon stick

5 large egg yolks ½ cup superfine sugar or granulated sugar Additional sugar to caramelize on top Fresh fruit like figs, raspberries or strawberries to top

Put the milk on the stove in a small saucepan, along with the citrus peels and the cinnamon stick. Sowly bring to a boil. Dissolve the cornstarch in a splash of water and set aside. While the milk is slowly heating, beat the egg yolks with the sugar, until the mixture turns pale yellow. Beat in the dissolved cornstarch and a spoonful of the hot milk. Remove the citrus peels and cinnamon stick from the hot milk, and lower the heat. Sowly add the egg yolk mixture to the milk, making sure to keep stirring so that the eggs don't scramble! Stir constantly over a low heat, until the mixture has