Vanilla creme with chocolate liqueur Recipe

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 cup of double crème
- 1 cup of milk
- 1 vanilla stick
- 4 eggs
- 2 yolks
- 1/2 cup of sugar

Garnish:

- raspberries
- blackberries
- chocolate liqueur

Instructions

1. Cut vanilla stick lengthwise, remove inside and add to cream.
2. Heat up crème and milk with vanilla.
3. Mix eggs, yolks and sugar in a food processor.
4. Add crème to egg&sugar mixture, bit by bit, keep mixing.
5. Strain through sieve and pour into heat-prove bowls, cover with aluminum foil.
6. Bake in preheated oven about 30 minutes, in 150 C degrees.
7. Serve with fruits and chocolate liqueur.