**Pastry Cream**

1/2 cup sugar

¼ cup cornstarch

1/8 tsp. salt

2 cups whole milk

4 egg yolks

2 Tbs. butter

1 tsp. vanilla extract

Combine the sugar, cornstarch, and salt in a medium sauce pan and whisk to combine.

In a large bowl, combine the milk and egg yolks and whisk thoroughly to combine.

Slowly add the milk mixture to the sugar mixture, whisking continuously as you pour to avoid lumps.

Add the butter to the pan and turn the heat to medium. Stir the mixture with a whisk until it comes to a boil.

Turn off the heat, add vanilla, and pour the mixture through a sieve into a bowl to remove any lumps.

Place a piece of plastic wrap over the top of the pastry cream (touching the cream) and refrigerate for 2 hours, or up to 3 days.

For chocolate, mix in 6oz. bittersweet chocolate (melted) to the final pastry cream mixture before chilling.