



TRENTADUE WINERY

Italian Custard

Italian Custard Ingredients

8 Whole Eggs
1 quart Milk, heated
1 tsp Vanilla
8 Tbsp Sugar
 $\frac{1}{3}$ cup Brandy

Directions

Beat eggs separately. Add in remaining ingredients. Put $\frac{1}{2}$ cup of sugar in top of double broiler until melted. Pour other ingredients on top of sugar. Set top of double broiler in pan of hot water. Bake at 325° for 45 minutes. Test to see if done by putting knife in center until it comes out clean.



Wine Pairing: Muscat Canelli Port 2013