		Jericalla		YUD Cooking Workshop
Yield:		6		
AMT	UNIT	INGREDIENTS	PROCEDURES	
6	pieces	egg yolks	put the milk with the sugar, cinamon and vanilla extract in a pot and let it infuse in medium heat. Let the milk cool down for about 30 minutes and stir.	
1	liter	whole milk		
2	teaspn	vanilla extract	When the milk has cooled, add the egg yolks and whisk until the	whisk until they
3	piece	cinamon sticks	are incorporated.	
1	cup	sugar	 Pour the mix in individual baking glass containers, bake in bath marie for 60 minutes at 360 degrees F. 	
			— let the containers cool and save in the fridge for a	at least 2 hours.