WASTE LESS, TASTE MORE 024

Meringue Tonight. Custard Sauce Next.



EXTRA YOLKS CAN BECOME THE FINISHING TOUCH.

When a dinner party recipe uses egg whites, give the remaining yolks a purpose. A cooked custard sauce can accompany cake, poached fruit, or another dessert.

1 Choose the next recipe before you begin

Find a cooked custard or crème anglaise recipe that uses the number of yolks you expect to have.

Why: Planning ahead gives you the necessary ingredients and a clear use for the yolks.

2 Label and refrigerate promptly

Keep the yolks in a covered container and record the quantity and date. Follow food-specific storage guidance and the recipe's instructions.

Why: A labeled ingredient is easier to use promptly and accurately.

3 Make the sauce part of the presentation

Spoon the finished custard sauce beneath a slice of cake or around a poached pear.

Why: The sauce contributes flavor and gives the dessert a composed finish.

KITCHEN NOTES

Follow the cooking method carefully

Custard needs controlled heat and attention. Use the recipe's temperature guidance rather than judging safety by thickness alone.

Keep the combination balanced

A rich sauce can work well with fruit or a simply flavored cake.

Serve with intention

Use enough sauce to complement the dessert without hiding its shape.

THE PLATING MINDSET

An extra ingredient can become the element that brings the next dessert together.