

Custard Ratios

Kitchen

Egg to liquid for set and pouring custards.

Per 500 ml of liquid.

Custard	Eggs	Result
Crème anglaise	4–6 yolks	Pouring
Crème brûlée	6 yolks	Just set, rich
Baked custard	3 whole eggs	Firm, sliceable
Quiche filling	3 eggs + 250 ml cream	Savoury set
Lemon curd	3 yolks + 1 whole per 100 g sugar	Spreadable
Ice cream base	6 yolks	Rich

Custard sets from about 79°C and scrambles by 85°C. That six-degree window is why a thermometer helps.