

# Air Fryer Egg Custard

## Ingrédients

- 6 eggs
- 1L of milk
- 100g of sugar
- 100g of sugar (for caramel, adjust quantity to taste)

## Préparation

1. After the crème brûlées, new Air Fryer recipe, egg custards.
2. With this method, the cooking is super fast, barely 10 to 15 minutes, and the result is perfect with both firm and creamy custards. Ingredients: I used Norohy vanilla extract from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliate).
3. Equipment: Moulinex Air Fryer which I am very happy with Preparation time: 10 minutes + 10 to 15 minutes of cooking For about a dozen small jars: Ingredients: 6 eggs of milk Vanilla extract of sugar of sugar (for caramel, adjust quantity to taste) Recipe: Heat the milk with the vanilla and let it infuse for a few minutes.
4. Make a dry caramel with the sugar and pour it into the bottom of your jars.
5. Whisk the eggs with the sugar, then pour the vanilla milk over, mixing well.
6. Pour the mixture into your jars over the caramel.
7. Place the jars in the air fryer (on the rack).
8. Cook at 150°C for 12 minutes (depending on your model, I advise checking from 10 minutes and adjusting according to the result, when the custards are done, a knife blade should come out clean).