

Crème Brulee

Ingredients:

- 500 ml cream
- 5 ml vanilla
- 5 egg yolks
- 125 ml sugar
- 20 ml sugar

Instructions:

1. PREHEAT oven to 325 F.
2. HEAT cream in a saucepan over low heat until steaming. Stir in vanilla extract.
3. In a stand mixer with a whisk attachment, WHISK egg yolks and 125 ml sugar until light.
4. TEMPER egg mixture by WHISKING in 60 ml cream.
5. WHISK egg mixture back into saucepan with cream until well blended.
6. POUR cream mixture into 4 ramekins and place in a cake pan. FILL pan with boiling water half way up the sides of the ramekins.
7. BAKE for 30 minutes or until golden brown and centers are barely set. COOL.
8. TOP each ramekin with 5 ml sugar and using a butane torch, CARAMALIZE sugar.



