

CRÈME BRÛLÉE

Prep: 15 minutes | Bake: 35-45 minutes | Chill: 1 hour
Yields twelve 2 oz ramekins or six 4 oz ramekins

CREME (CUSTARD)

6 egg yolks
75 g (⅓ c) granulated sugar
500 ml (2 c) whipping cream
splash of vanilla
pinch of salt

(optional) one other extract, such as: orange, hazelnut, lavender, etc.

METHOD

Preheat your oven to 350° F (do NOT use convection setting).

Separate the egg yolks – refrigerate or freeze the whites for another recipe. In a large bowl, cream together the egg yolks with the sugar until light and combined.

Heat the heavy cream in a saucepan over medium heat. As soon as it begins to simmer, remove from heat (watch to make sure that it doesn't simmer over). Add several tablespoons of the warm cream to the egg yolk mixture, whisking constantly. Then, slowly and steadily, whisk the remaining cream into the egg yolks and sugar. Keep the egg yolks moving so they don't scramble. Stir in the vanilla extract, salt, and any other extracts you might be using.

Once combined, pour the custard into ramekins, filling to the top. Carefully fill a braising or baking pan with hot tap water to halfway up the ramekins.

Bake the Crème Brûlée in the preheated oven for about 30 to 40 minutes, or until the crème is set. You don't want to tops to brown. Once baked, remove the ramekins from the water bath and chill in the refrigerator at least an hour or overnight.

After chilling, sprinkle a thin layer of sugar over the surface of the custards. Caramelize the sugar with a kitchen torch (or on a baking sheet under the broiler for 3-5 minutes until golden brown, monitoring closely) and serve immediately. You can also store in the refrigerator for up to 1 hour before serving, although caramelized topping is best enjoyed immediately.

Enjoy!

TOPPING

granulated sugar or brown sugar for topping

