

# Creme Brulee

Yield: 8, depending on the size of your ramekins

100g  
heavy  
cream  
(~¼c+3t  
bsp)

70g  
granu-  
lated  
sugar  
(~⅓c)

scraped  
seeds of  
1  
vanilla  
bean  
(split)

1. Preheat oven to 325F

2. Combine cream, sugar & vanilla bean seeds in small pot

3. Bring **hot cream mixture** to boil to dissolve sugar

120g egg yolks  
(~6)

500g heavy  
cream  
(~2c+2tbsp)

4. Whisk together egg yolks & heavy cream into **yolk mixture**

5. Slowly pour **hot cream mixture** in steady stream into **yolk mixture** while whisking constantly

6. Divide mixture evenly between ramekins set in roasting pan

7. Add hot water to pan until level is ¾ up the side of ramekins

8. Cover pan tightly with foil & bake for 30-45 minutes until tapping on pan creates slight jiggle, but not a wave in middle of custards

9. Remove custards with flat, metal spatula & chill until set (~4 hours)

granulated sugar

10. Sprinkle custards with sugar, melt with kitchen torch & set in refrigerator for 3 minutes

11. Serve with berries