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Crème Brulee

Ingredients

20fl oz. double cream

3.5oz. castor sugar

8 egg yolks

1 vanilla pod

1oz.. castor sugar for the top

Servings

6

Person

Preparation Time

20

min

Preparation

- 1 Use a pie dish or 6 smaller dishes and put them in the freeze to cool for about 20 minutes
- 2 In a saucepan pour the cream and heat
- 3 Cut the vanilla pod in half and scrape the insides out, add this to the cream. Throw the pods into the cream. Bring this to a near boil stirring constantly
- 4 In a bowl whisk the egg yolks and the sugar until completely combined
- 5 Slowly add the cream to the egg mixture, beating it all the while
- 6 Cook the custard in the saucepan over a medium low heat. Cook it for 10 – 12 minutes until it is of a thick consistency. Once it is thick enough remove it from the stove and take out the halved vanilla pods
- 7 Pour the custard into the cooled dishes and leave to cool. Return the custard to the fridge
- 8 Just before serving, generously dust the surface of the brulees with the remaining castor sugar and caramelize using a chef's blow torch

Cooks Note

Preparation time: 20 minutes; Serves 6
