

Crème brûlée

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| Servings 6 | Prep time : 20min | Cook time : 1h30min | Resting time : 30min |
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Ingredients

- **350g** of 35% fat liquid cream
- **130g** of whole milk
- **5** egg yolks
- **75g** of sugar
- **1 bag** of vanilla sugar
- **1** vanilla pod
- **Some brown sugar** to caramelize the top

Step by Step instructions

Infuse the Cream

Warm the heavy cream gently with your vanilla bean (split and scraped) to infuse flavor. Do not boil. Remove the pod after infusing.

Chill Completely

Remove ramekins from the water bath and let them cool to room temperature. Refrigerate for at least 2–3 hours (or overnight) to allow the custard to fully set.

Whisk the Yolks and Sugar

In a mixing bowl, whisk egg yolks and sugar until pale and slightly thickened.

Slowly add the warm vanilla cream to the yolks, whisking constantly to avoid scrambling the eggs. Strain the custard through a sieve for a perfectly smooth texture.

Caramelize the Sugar

Just before serving, sprinkle an even layer of sugar on top of each custard. Using a kitchen torch, melt the sugar until it forms a crisp, golden-brown crust.

If you don't have a torch, briefly place the ramekins under a very hot broiler while watching carefully.

Bake in a Water Bath

Divide the custard into ramekins. Place them in a deep baking dish and pour hot water halfway up the sides. Bake at **low heat** until the edges are set but the center still jiggles slightly when tapped.