



CRÈME BRÛLÉE

Makes 4 | 50 mins

INGREDIENTS

- 2 cups double cream / thickened cream
- 1 tsp vanilla bean paste
- 5 egg yolks
- 1/4 cup caster sugar

01 Place the vanilla bean paste into the saucepan with cream.

02 Simmer uncovered over low heat for 10 minutes. Remove from stove and set aside to let it cool to lukewarm.

03 Preheat oven to 130°C/265°F (120°C fan). Place 4 x ¾ cup / 150 ml empty ramekins in a baking pan with high enough sides that enough water can be poured in to come halfway up ramekins.

04 Boil a kettle of water.

05 Whisk yolks and sugar until just well combined. Don't whisk too much, as this can create bubbles.

06 Pour cream into eggs and gently stir to combine. Divide mixture between ramekins with a soup ladle.

07 Pour in enough boiling water so it comes halfway up the sides of the ramekins.

08 Bake for 35 – 40 minutes, or until the custard is set but there is still a slight wobble when you GENTLY give the ramekin a little shake.

09 Sprinkle 1/2 tsp sugar over the surface of each crème brûlée. Use a blow torch to melt and caramelize the sugar. Serve immediately.