

Madagascar vanilla crème brûlée

Recipe for 4

Description

The famous dessert of any good French bistro: rich cream flavoured with Tonka cooked in a water bath and finally topped with a thin layer of sugar burnt with a torch.

Note

The crèmes brûlées are ready when you give them a gentle tap and that the center has a texture that resembles Jello. Do not overcook as you could get the texture of scrambled eggs.

Ingredients

For the crèmes brûlées

- 450 Ml 35% cooking cream
- 145 Ml Milk
- 0.25 Unit(s) Tonka bean
- 4 Unit(s) Egg yolk
- 1 Unit(s) Egg
- 135 Gr Sugar
- 60 Ml Brown sugar

Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **270 F°**
- Resting time **120 mins**

Crèmes brûlées preparation

In a saucepan, combine milk, grate the Tonka bean and bring to boil. Remove from the heat, add in the cream, the cream and mix well. In a large bowl, mix egg yolks and sugar with a whisk without blanching. Mix well. Divide the resulting liquid into ramekins and place them in a large dish. Pour boiling water into the dish to create a water bath and bake for about 45 minutes or until custards are set. Place in the refrigerator for 2 hours.

To serve

Sprinkle brown sugar on your ramekins. Burn it using a torch.

Bon appétit!