

Vanilla crème brûlée |

Recipe for 12 servings

Description

The famous dessert of any good French bistro: rich cream flavoured with vanilla from Madagascar 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

- 1 Liter(s) 35% cooking cream
- 300 Ml Milk
- 8 Unit(s) Egg yolk
- 2 Unit(s) Egg
- 300 Gr Sugar

Vanilla

- 1 Clove(s) Madagascar vanilla

Caramel

- 65 Gr Brown sugar

Preparation

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

Crèmes brûlées preparation

Cut vanilla bean in half lengthwise and scrape the inside with a knife to extract the seeds. In a saucepan, combine cream, vanilla seeds, vanilla bean and bring to boil. Remove from the heat, add in the white chocolate, the cream and mix well until melted. In a large bowl, mix egg yolks and sugar with a whisk. Filter vanilla milk using a sieve directly on the eggs and sugar mixture. 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!