



HOLIDAY

CREME

Brûlée

Ingredients

- 1 full vanilla bean* IDEAL (or 1/2 tablespoon **NielsenMassey Madagascar Bourbon Pure Vanilla is good substitute**)
- 1/4 teaspoon sea salt
- 2 cups heavy cream
- 5 large egg yolks, must be at room temperature*
- 3/4 cup superfine white sugar, separated
- 6 cups water
- Optional: fresh berries to serve with
- *Vanilla bean or superb extract is **vital** to Crème Brûlée taste

Instructions

1. Start by splitting the vanilla bean down the center. Scrape the seeds and place into a large bowl. Place vanilla bean pod in a small pot with the sea salt and heavy cream.
2. Preheat the oven to 325 degrees F. Cook heavy cream mixture just until the cream is simmering. **Do not boil!**

Remove from the stovetop and set aside to slightly cool. Remove the vanilla bean pod (IF using vanilla extract, stir it in here).

3. In the bowl with the vanilla bean seeds add egg yolks & 1/2 cup superfine sugar. Beat until mixture is light, about 2-3 minutes. During mixing: Place 6 cups of water in a large pot and heat to boiling point.

4. Add about 1/4th of the heavy cream mixture into egg + sugar mixture. Mix until combined. Then pour (now tempered) egg + sugar mixture into the remaining heavy cream mixture. Stir until combined. Place the ramekins in metal 9 x 13 baking pan. Pour prepared mixture evenly into the ramekins. Fill metal baking pan with boiling water halfway up sides of ramekins. Bake for 30-35 minutes or until centers are barely set (very slight jiggle). Cool completely at room temperature and then refrigerate for 3-4 hours before serving (**Note:** can be refrigerated 4-5 days before using).

5. **Serving:** sift remaining 1/4 cup superfine sugar on top of the custards. (**Note:** use a little more sugar than needed to swirl the dish around and make sure the top is evenly coated with sugar (then just pour extra sugar onto the next ramekin)).

6. Use kitchen torch to burn (brulee) tops until the sugar melts and browns (or even slightly blackens) a bit. Top with fresh berries and enjoy immediately :)

7. Alternative to Torch: move oven rack to the top position and heat the oven to a high broil. Once the oven is heated, add the custards topped with superfine sugar to a tray. Place the tray on that top shelf and watch carefully as they broil. It only takes 1-3 minutes so watch closely to avoid burned crème brûlées.

