

Crème Brulee

from Deluxe Vanilla



A French classic featuring our pure vanilla extract with bean paste and caramelized sugar. Luxurious, creamy custard with a crisp, caramelized sugar ceiling. Simple to make and only 5 ingredients.

yields 8 servings

Ingredients

4 cups	heavy cream
11	egg yolks (approximately 200 grams)
1 cup	sugar (plus a little more for the caramelized sugar top)
1 Tbsp	Deluxe pure vanilla extract with bean paste
¼ tsp	salt

Preparation

Preheat oven to 325 degrees while preparing the cream. Combine heavy cream and salt in a pan and warm over medium heat. Before the cream comes to a boil remove from the heat, whisk in vanilla extract, and allow to sit for 15 minutes. In a large bowl, whisk the egg yolks and sugar together until it is well-blended and becomes lighter in color and texture. Temper the eggs by adding a little of the warm cream mixture at a time to the egg-sugar mixture while whisking constantly. Otherwise, the eggs will scramble, and you will have to start over. Pour the smooth liquid in eight (6 ounce) ramekins and place in a deep baking dish or roasting pan. Pour water into the pan to come halfway up the sides of the ramekins to create a warm water bath. Bake for 45 minutes until the centers of the crème brulee are barely set but still jiggle (170 degrees). Remove from roasting pan and refrigerate for at least six hours and up to a couple days before browning the sugar on top for service.

Service

When ready to serve, pull ramekins from the refrigerator and top each portion with a Tablespoon of sugar spread thin and evenly. Use a small propane kitchen torch to melt the sugar and form a dark brown, crispy top. If you don't have a torch, place ramekins a couple of inches from the heat source in the oven set on broil until sugar bubbles and browns. Serve within three hours and feel free to top with a sprig of mint and fresh, seasonal fruit.