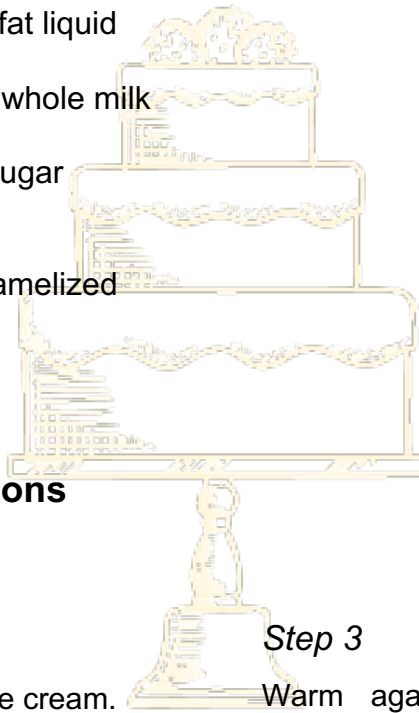


Crème brûlée

Servings 6	Prep time : 20min	Cook time : 1h30min	Resting time : 30min
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Ingredients

- **1 + 1/2 cup (350g)** of 35% fat liquid cream
- **1/2 cup + 1 tbsp (130g)** of whole milk
- **5** egg yolks
- **1/3 cup + 1 tbsp (75g)** of sugar
- **1 bag** of vanilla sugar
- **1** vanilla pod
- **Some brown sugar** to caramelized the top



Step by Step instructions

Step 1

Pour in a sauce pan the milk and the cream.

Take a chopping board and a knife. Press the vanilla pod all long with the knife and open it. Get the seeds inside and place them in the sauce pan. Add the vanilla pod inside the pan and place everything on low heat.

Bring your liquid to the boil and turn off the heat. Let aside for 30min at least to let the vanilla infuse.

Step 2

Once it's infuse, preheat your oven at 120°C (248°F).

Then, place your egg yolks, sugar and vanilla sugar together in a bowl and whisk them until they become whiter and light.

Step 3

Warm again your milk and cream if it's completely cool. Pour it in your egg and sugar mix and whisk until everything is well combine.

Take off the vanilla pod and sieve your mix. I advise you to place it in a measuring cup to allow you to pour it easily in your small pots for the cook.

Step 4

Place your empty pots directly on your baking sheet if it's deep enough. If it's not, place them in a dish.

It's now the right time to pour your mix in your pots. Once they are full, pour hot water in your dish or baking sheet until you achieve the high of the mix in your pots (it's why you need to have a plate deep enough).

BY CHARLOTTE

Crème brûlée

Step 5

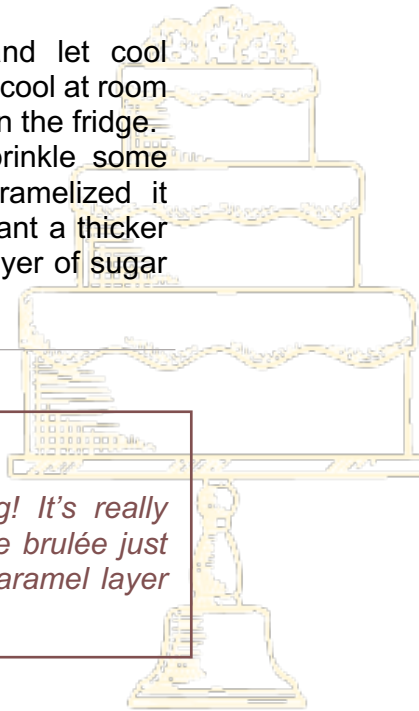
Now, place everything in the oven preheated for around 1h30. Your crème brûlée are cook when the edges are well stick to the pot and the middle still a little bit shaky.

Step 6

Take them off from the oven and let cool completely. I advise you to let them cool at room temperature first and then, a while in the fridge. Once you want to taste them, sprinkle some brown sugar on the top and caramelized it thanks to a welding torch. If you want a thicker layer, you could sprinkle another layer of sugar and caramelized it another time.

Tasting tips

They are just ready to be tasting! It's really important to caramelize your crème brûlée just before serving them to keep the caramel layer crunchy.



French Pastry Secrets
BY CHARLOTTE