

Crème Brûlée

Compliments of Chef Richard's Kitchen

6 Servings

2 cups heavy cream, (plus 1 add'l
tablespoon)
1/8 teaspoon salt
1 teaspoon vanilla extract
1/2 cup sugar, (plus additional
for topping)
4 each egg yolks

Preheat oven to 325 deg F. Place
a stock pot of about 2 quarts
water on the stove and bring to
light boil.

Place 2C cream in medium
sauce pan along with vanilla and
salt. Whisk together and place
over medium heat. Whisk
mixture often until the cream
mixture comes up to about 170 -
180 deg. Remove from heat.



Place egg yolks, sugar and remaining 1T cream in bowl and whisk together. While holding cream-filled saucepan in one hand, whisk egg mixture and SLOWLY pour about 1/4C liquid into egg yolks, whisking constantly. This is known as tempering, and you do not want to add the liquid too fast, or you will cook your eggs. Slowly add remaining liquid to eggs, whisking until all are combined. This is now your custard.

Fill ramekins with custard. Place all 6 in a baking dish. Pour the hot water in the baking dish, being careful not to get any in the custard, until water is at about the same level as the custard. Carefully, place in oven.

Bake in water bath until custard registers about 185 deg F on a thermometer. Remove from oven, take ramekins out of water bath and allow to cool. Once cool, place in refrigerator for about 4 hours, or even overnight.

When chilled, remove ramekins from refrigerator and sprinkle a thin layer of sugar on top. Use a butane torch to caramelize the sugars on top until browned. Garnish with berries, mint leaves or other whatever you feel looks good. Serve chilled.