



Crème Brulee

By Mrs. Barbero
3 School

Ingredients:

2 cups heavy cream
4 egg yolks
1/4 cup sugar
1 tsp. good vanilla extra
8 tsp. fine raw sugar or granulated sugar for caramelizing

Directions:

Preheat oven to 300 degrees. Keep a pot of hot water nearby. In a saucepan over medium heat, combine cream and sugar and cook, stirring frequently until steam rises, approx. 4-5 minutes. In a bowl, beat egg yolks and vanilla until blended.

Gradually pour hot cream into yolks, stirring constantly. Strain mixture through a fine-mesh sieve set over a bowl, divide among four 7-ounce ramekins. Line a 3" deep baking pan with a clean kitchen towel, place ramekins in pan, and add hot water to fill pan halfway up the side of the ramekins. Cover loosely with foil. Bake until set, 30-35 minutes, until the centers of the custards shake gently when the pan is shifted. Remove the pan from the oven and allow the ramekins to cool slightly. Remove the ramekins from the pan, cool to room temperature, then chill thoroughly 3 hours or and caramelize the topping with a kitchen torch, or place the ramekins under a broiler, 2-3 inches from the heat source for 3-4 minutes. Yield: 4 Servings