

## *Crème Brûlée*

**Serves 8**

**Cuisine: French**

Preparation Time: 5 Minutes + 12 hours infusing

Cooking Time: 50 Minutes

### **Ingredients:**

50g	Caster sugar
5	Egg yolks
75ml	Milk
3	Vanilla pods, split and seeds scraped out
500ml	Demerara sugar

### **Method:**

1. Place the caster sugar and egg yolks into a mixing bowl and beat together.
2. Place the milk in a saucepan with the vanilla scrapings and bring to the boil.
3. Take the milk off the heat and add the beaten eggs and sugar mix, then pour the cream in and whisk to combine.
4. Place in the fridge and leave for 12 hours to infuse.
5. Preheat the oven to 135°C.
6. Line the base of 8 small ring moulds with 2 layers of cling film and then place onto a baking tray.
7. Fill the moulds with the crème brûlée mixture and place in the oven for 45 minutes until the mixture has set rather like an egg custard.
8. Remove from the oven and allow to cool.
9. Sprinkle the tops with the Demerara sugar, place on a plate and remove from the mould.
10. Heat the sugar topping with a blow torch until molten and bubbling.

### **To Serve:**

This is nice with fresh berries and a blob of clotted cream.

### **Chef's Notes:**

The sugar on top should set to a hard caramel that you can tap with a spoon to break. Don't use so much sugar that it becomes thick and very hard to eat when caramelized.