

Crème Brulee

Ingredients:

1 quart heavy cream

1 tbsp. vanilla extract or you can use a vanilla bean

1 cup of sugar plus extra to sprinkle

6 large egg yolks

Hot water

Place the cream and vanilla in a medium saucepan over medium high heat until it just begins to boil. Remove from heat and let cool about 20 minutes.

In a separate bowl, mix together the egg yolks and ½ cup of sugar until smooth. Add the cream a little at a time, stirring continually. I recommend a tablespoon at a time for at least 3 times. Then you can slowly pour the remaining while continuing to stir.

Pour the liquid into 6 oz. ramekins (fancy name for flat bottom bowls). Place the ramekins into a large roasting pan. Pour enough hot water into the pan to come to about half way up the sides of the ramekins.

Bake at 325 degrees for about 40-45 minutes. Remove the ramekins from the pan and refrigerate for 2-4 hours to cool.

Remove the crème Brulee for about 30 minutes before browning the sugar on top. Take the remaining half cup of sugar and sprinkle even amounts on top of each Crème Brulee.

Now the fun part! Using a torch, melt the sugar and form a crisp top. If you don't have a torch, you can place under the broiler until the sugar is brown and crisp.