Crème brûlée

From: gimmesomeoven, 20minutes.fr



This classic crème brûlée recipe is much easier to make homemade than you might think!

Prep	0:20
Cook	0:40
Yields	6 servings

Ingredients

- 6 egg yolks
- 500 ml cream (35% fat)
- 50 g sugar
- 1 vanilla bean, split lengthwise (or 1 teaspoon vanilla extract)
- 6 tablespoons of brown sugar (for caramelization)

Instructions

- Heat the oven to 160 C.
- On a baking dish, place 6 ramekins side by side.

- Set the kettle to boil the water. Once boiling, fill the baking dish with water until to almost submerge the ramekins.
- Add the cream to a saucepan. Scrape the seeds from a vanilla bean into the cream. **Bring the cream with vanilla seds to almost simmering**, then remove from heat.
- While the mixture is heating, **whisk the egg yolks with sugar** in a separate bowl.
- When the cream reaches the desired temperature, **slowly pour the cream** into the eggs while continuously whisking the eggs.
- **Strain the mixture** through the strainer into a clean bowl.
- **Fill the ramekins** with the mixture.
- **Bake for 25-35 minutes**. Or until the custard is still slightly jiggly but the centers are barely set. The center of the custard should reach 70 C.
- **Cool the ramekins** in the fridge for at least **4 hours**.
- Remove the ramekins from the fridge, add a spoon of sugar to each of them. Use the torch to **caremelize the sugar**.
- Enjoy!

If you don't know what to do with the leftover egg whites try the Angel Food Cake!

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