

Crème Brûlée

Serves 6

Hands-on Time 15 minutes (plus cooling)

Baking Time 40 minutes

Ingredients

600ml Double cream
1 tsp Vanilla bean paste or extract
6 Egg yolks, large
65g plus 6 tsp Caster sugar

Equipment

Saucepan
Bowl
Whisk
Sieve (optional)
Jug
6 Ramekins
Kitchen paper
Roasting tray
1 Kettle of water
Blowtorch (optional)

Preheat the oven to 160°C/140°C(Fan)/
325°F/Gas mark 3.

Add the cream and vanilla to the
saucepan and place over a low heat.

Whisk together the egg yolks, and 65
grams of sugar until you have a thick
creamy mixture.

At this point the cream should hopefully
have started to steam.

Take the pan off the heat. Whilst
whisking the mixture gradually pour the
cream into the bowl until fully combined.

If you want to ensure a very smooth
crème brûlée place a sieve over a jug
and pour the mixture into it. It will filter
out any egg.

Pour the mixture into the 6 ramekins and
give each of them a gentle tap on the
worktop to get rid of any bubbles.

Place a piece of kitchen paper on the
bottom of the roasting tray and put the
ramekins on top. The paper will stop the
ramekins moving about. Carefully pour
freshly boiled water into the tray around
the ramekins, try and avoid splashing.

Pop the tray into the oven on a middle
shelf for 40 minutes.

When the time is up the crème brûlées should be set but have a nice wobble to them.

Carefully remove them from the tray and dry their bottoms.

Leave to cool.

If you don't have a blowtorch, preheat your grill on a medium setting.

Sprinkle 1 teaspoon of sugar over each crème brûlée. Either torch their tops using a blowtorch or pop them under a grill. If you are grilling do keep an eye on them as they can turn burnt quickly. You want the tops to be a gloriously golden colour and all of the sugar melted. I'd also recommend having serving plates if you're grilling as the ramekins will get VERY hot to handle.

Serve immediately and tap their tops into shards of caramel.

Enjoy!