

RECIPE

BAKED CRÈME BRÛLÉE

4 fl oz. Milk

12 fl oz. Heavy Cream

Vanilla Bean Split

3.5 oz Granulated Sugar

5 egg yolks

Granulated Sugar as need for garnish

DIRECTIONS

- Pre heat oven to 325 F.
- Heat milk, cream and 1/2 vanilla bean in a medium pot until bubbles appear around sides.
- Quickly whisk eggs and sugar.
- When cream is hot, temper the eggs by slow pouring in the cream and whisking the eggs.
- Strain the mixture.
- Scrape the other 1/2 bean and add to strained mix.
- Arrange ramekins in a baking dish or hotel pan. Pour mix into ramekins then place the hotel pan in the over and add water to pan until is 2/3 up the ramekins.
- Bake 45 min.
- Remove from oven and let cool in the bath.
- When ready to serve top with sugar and caramelize with a torch.