

Crème Brûlée

Our signature dessert – a French classic.
Vanilla crème brûlée freshly made.



Prep time: 30 minutes
Cooking time: 2 hours 40 minutes
Serves: 5

Ingredients

6 Egg yolks
100g Caster sugar
625ml Whipping cream
1 tsp Vanilla essence

Method

1. Preheat oven at 140°C.
2. Pour cream and vanilla into a deep pan and heat to a simmering but do not boil.
3. Whisk together egg yolks and sugar in a bowl.
4. Add the hot cream into the egg and sugar mixture one spoonful at a time. Stirring continuously to stop the eggs from scrambling.

5. Pour the mixture into 5 ramekin dishes.
6. Place the dishes on a baking tray. Fill the tray with warm water until the level reaches halfway up the ramekins.
7. Place the tray in a preheated oven for approximately 40 mins or until the custard has set to a firm wobble.
8. Take the crème brûlée out of water and refrigerate for 2 hours.
9. Finish the crème brûlée by sprinkling caster sugar on the top and caramelising with a blow torch.

Chef's Tip

Keep some crème brûlée mix spare to use as the traditional British custard. Place it into a saucepan and place on a low heat, stirring constantly until it thickens. For the best vanilla flavour scrape the seeds from a fresh vanilla pod.

Fact

Crème brûlée literally translates in English as 'burnt cream'. However, there is debate whether its origins lie in Britain or France. The British version was known as 'Trinity college cream' and used a branding iron to achieve the crust on the custard.