Desserts / France

Crème brûlée



A yolk custard baked in a water bath under a lid of burnt sugar.

Time 65 min **Servings** 4

What you'll need.

- [ ] 500 ml Double cream
- [ ] 5 piece Egg yolks
- [ ] 80 g Sugar for the custard
- [ ] 1 piece Vanilla pod
- [ ] 4 tsp Sugar for the top

Let's make it.

01 Split the vanilla, scrape the seeds into the cream and heat it to just below boiling. Take it off and let it infuse for fifteen minutes.

02 Work the yolks and sugar together without whipping air in — foam is not wanted here. Pour the warm cream in a thin stream, stirring all the while.

03 Strain through a sieve and skim any foam off the surface. Divide between ramekins and stand them in a deep tray.

04 Pour boiling water into the tray to halfway up the ramekins and bake at 150 °C for forty minutes. The centre should wobble.

05 Cool completely and refrigerate for at least four hours. Only then dust with sugar and burn it with a blowtorch.

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