

Crème Brûlée Recipe

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Prep. time : 20 minutes

Cook time : 30 minutes

Ready in 60 minutes

Level : Basic

Ingredients:

- Milk 125g (0.5cups)
- Cream 125g (0.5 cups)
- Sugar 60g (2.1oz)
- Egg yolks 60g (2.1oz)
- Vanilla powder

Directions

1. Warm up the milk, cream and vanilla powder just to a boil. In another bowl whisk the egg yolks with the sugar for about a minute.
2. Slowly pour the hot liquid over the yolks, stirring well until it combines.
3. Run the mixture through a strain, pour it into a clean bowl and leave it to cool down.
4. Put the liquid in the crème brûlée dishes. Be careful that there are no bubbles at the surface of the cream. If you see any bubbles, use your torch carefully to burst those and only after the last one 'pops' carry on with the procedure.
5. Put the crème brûlée dishes in a pan filled with water halfway and bake at 150°C (300°F) until the cream is set, for about 30 minutes. Leave them to cool down, preferably overnight.
6. Just before serving, sprinkle the surface of the cream with granulated sugar and caramelize it with a blowtorch.