



# CREME BRULEE

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## INGREDIENTS:

- 6 Egg Yolks
- 4 Tablespoons White Sugar
- 1/2 teaspoon Vanilla Extract
- 2 1/2 cups Heavy Cream
- 2 Tablespoons Turbinado Sugar

## PREPARATION INSTRUCTIONS:

1. Preheat oven to 375°F.
2. Beat egg yolks, 4 tablespoons white sugar, and vanilla extract in a mixing bowl until thick and creamy.
3. Pour cream into a saucepan and stir over low heat until it almost comes to a boil. Remove the cream from heat immediately.
4. Slowly, but continuously, whisk warmed cream into the egg yolk mixture until combined. Pour into a shallow heat-proof baking dish—or 6 individual ramekins.
5. Set ramekins on a rimmed baking sheet.
6. Next, set the sheet pan on the middle rack in the preheated oven.
7. Pour hot water in the dish so the water comes halfway up the sides of the ramekins.
8. Bake at 375°F for approximately 15 to 20 minutes. The custards should jiggle just slightly in the middle.
9. Remove from oven and let cool in the water bath for about 15 minutes, then remove and chill in the refrigerator for 2-3 hours.
10. When ready to serve, evenly sprinkle the top with turbinado sugar. Either, place dish under broiler until sugar browns, about 2 minutes— or carefully use a small butane torch to brûlée the sugar.
11. Serve immediately.