

## Crème Brulée



Bring 4 ramekin dishes

### Ingredients

- 350ml / 15fl oz double cream
- 3 egg yolks
- 25g / 1oz caster sugar
- Few drops vanilla essence

### For the brulée

- 50g / 2oz caster sugar



### Method

1. Heat oven Gas 2 / 150°C
2. Stand ramekin dishes in the empty roasting tin.
3. Boil a kettle of water for the bain marie.
4. Make the crème custard – Warm the cream in a pan or in the microwave until blood heat.
5. In a bowl, beat the egg yolks, sugar and vanilla until well mixed. Gradually pour in the heated cream, whisking as you pour.
6. Pour this liquid into the ramekin dishes.
7. Pour enough boiling water into the roasting tin to come  $\frac{2}{3}$  ds way up the dishes. Cover with foil
8. Bake on centre shelf, approx 35- 40 mins until just set, and feels wobbly when moved.
9. Allow to cool.
10. For the brulée - Scatter the sugar over the surface of the crème, and use a blowtorch or pre-heated grill to caramelize the tops – if using a grill, chill the crème brûlée in the fridge before serving.
11. Serve with pouring cream, fresh fruit or biscuits.