

CREME BRÛLÉE

Ingredients	Method
4 cups heavy cream 1 vanilla bean split and scraped 1 cup sugar (divided) 6 large egg yolks – room temperature	Preheat oven to 325 degrees Put 6-8 ramekins into ovenproof baking pan Combine heavy cream and vanilla bean in saucepan over medium high heat Bring to a boil Remove from heat Let cool 15 minutes Remove vanilla bean Whisk ½ cup sugar with egg yolks until smooth Gradually pour sugar/egg mixture into warm cream while whisking Pour into ovenproof ramekins Carefully fill pan with hot water (bain-marie) to about halfway up sides Place on middle oven rack Bake for 40 minutes. Carefully remove the very hot pan of water from the oven and let cool 10 minutes before transferring the ramekins to the refrigerator to chill. Refrigerate at least 2 hours or up to 3 days
Serving	Arrange ramekins on heat resistant surface until room temperature (30 min) Sprinkle each with about 1 tablespoon of sugar Use kitchen torch to caramelize the sugar Chill the finished creme brûlée until ready to serve



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