

Miele

Honey crème brûlée

By Shannon Bennett

5 minutes

Preparation time

30 minutes

Cooking time

4 Servings

Serves



INGREDIENTS

500g cream
120g egg yolks (approximately 6 yolks)
1 vanilla bean
50g honey
Caster sugar

METHOD

1. Place the cream and the scraped vanilla beans into a mixing bowl and Steam at 100°C for 2 minutes.
2. In a large mixing bowl, whisk the eggs and honey until slightly pale. Pour the cream mixture over the eggs and whisk to combine.
3. Place the brûlée dishes into a perforated steam container and cover with cling wrap or foil.
4. Steam at 85°C for 30 minutes.
5. Once cooked, remove the cling wrap or foil, and place into the refrigerator to cool.

To serve

1. Pour caster sugar evenly and very thinly over the top of the brûlée.
2. With a blow torch, caramelize the sugar; caramelize until the top of the brûlée is evenly coloured.

Hints and tips

- We have used 150ml brûlée dishes, 12cm x 3cm, cooking times may need to be adjusted slightly if deeper dishes are used.