



Miele

Crème caramel

By Miele

25 minutes plus cooling time

Preparation Time

25 minutes

Cooking Time

10 serves

Serves

INGREDIENTS

Custard

500 ml (2 cups) milk
1 vanilla pod, halved lengthwise,
seeds scraped
4 eggs
2 tbsp caster sugar

Caramel

150 g (½ cup) caster sugar
60 ml (¼ cup) water

Miele accessories

Perforated steam container

METHOD

Custard

1. Place the milk, vanilla pod and seeds in a saucepan and warm on medium heat, induction setting 6 until it comes to a gentle simmer.
2. In a bowl whisk the eggs and caster sugar until well combined.
3. Pour the milk over the egg mixture and stir until combined.
4. Strain the custard through a sieve, into a jug. Discard the vanilla pod and set aside to cool.

Caramel

1. Place the caster sugar and water in a saucepan on medium heat, induction setting 5. Once the sugar has dissolved increase the heat to high, induction setting 8. Rapidly boil the sugar until it has turned a toffee brown colour.
2. Divide the caramel evenly between the ramekins and place the ramekins in a perforated steam container.

Crème caramel

1. Fill the ramekins with the custard. Cover loosely with foil.
2. Place the custards into the steam oven and Steam at 85°C for 25 minutes to set.
3. Chill the custards for at least 2–3 hours in the fridge before turning out onto a plate to serve.

Hints and tips

- This recipe can be cooked using the Automatic Programme + Desserts + Crème Caramel on selected steam and combi steam Pro ovens. Step 1 of the programme heats the milk and vanilla for the custard in the steam oven for 3 minutes.
- To assist in removing the custards from the ramekins, submerge the bases in a shallow bowl of hot water. You can also use a palette knife around the edges, to loosen the custard.
- The caramel can be replaced with honey. Bring 180 ml of honey to the boil on medium heat, induction setting 6. Pour the honey into the ramekins and continue to follow the recipe for the custard as above.
- We used 100 ml capacity ramekins.