



Crème brûlée

By Miele

40 minutes, plus chilling

Preparation time

30 minutes

Cooking time

6 - 1 cup ramekins or 12 -½ cup ramekins

Serves

INGREDIENTS

- 2 cups double cream
- ½ cup milk
- 1 vanilla bean, split
- 9 egg yolks
- ½ cup caster sugar

METHOD

1. Place cream, milk, and vanilla pod into a heavy based saucepan over medium heat and heat gently until almost boiling. You will notice the mixture just begins to look foamy. Remove from the heat.
2. Meanwhile, whisk egg yolks and sugar together until combined.
3. Gradually whisk the warm cream mixture into the eggs, until blended. Strain through a fine sieve and allow to stand for 5 minutes. Skim any thick foam that forms on top.
4. Pour into brûlée dishes or flameproof ramekins, place into a perforated steam container and cover with cling wrap or foil. Steam at 85°C for 30 minutes.
5. Chill in the refrigerator for at least 3 hours, or overnight.

To serve

1. Sprinkle 1 teaspoon caster sugar on top of each brulee and caramelize using a blow torch, or place underneath a preheated grill until sugar melts and forms a thin, golden toffee. (the blowtorch will give a better result).