

Crème Brulee

Source: allrecipies.com

Modified by: ChefPeon, Michael D'Attilo

6 Egg Yolks
4 Tbsp White Sugar
1/2 Tsp Vanilla Extract
2 1/2 Cups Heavy Cream

Preheat oven to 300F.

Beat egg yolks, sugar, and vanilla together in a mixing bowl, until thick and creamy.

Meanwhile, pour cream into a saucepan and stir over low heat until it almost comes to a boil, and then remove from heat immediately.

Slowly pour a small portion of the heated cream into the egg yolks, whisking briskly. Add more cream until about 1/3 of it has been poured in, then return the egg/cream mixture to the pot whisk vigorously. Skim the resulting foam off of the top of the custard with a wire strainer, and discard.

Pour the custard into a shallow casserole dish and bake for 20-30 minutes; when it is done, it should jiggle like firm jello when the dish is shaken. Remove the custard from the oven and let it cool, either in a water bath or refrigerator, for at least 15 minutes or overnight.

Just prior to serving, sprinkle the top of the custard with a liberal amount of granulated sugar. Broil on high for 1-2 minutes, until the sugar caramelizes. Serve immediately, while the sugar is still crunchy.

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