

Crème Brulee

2-1/2 cups heavy cream
8 egg yolks - beaten
1/2 cup sugar
1/2 tsp. vanilla or 1 vanilla bean (split)
Pinch of salt

Preheat oven to 300 degrees

Heat cream with vanilla bean until simmering; add cream in small amounts to the beaten egg yolks. Blend well and add remaining ingredients and mix well.

Pour into 6 oz soufflé cups

Place cups into a 9 X13 baking pan and fill with water up the sides of the cups.

Gently place in oven and bake for 45 minutes rotating the pan half way through the cooking process.

Cool the custard completely.

To serve, top each cup with 2 teaspoons of sugar and caramelize the sugar with a propane or butane torch - the end result is best if the custard remains cold. The sugar can be caramelized in the oven broiler but this must be done quickly under a watchful eye so the cream is not heated.

Serve with fresh raspberries, blueberries or strawberries.

Holiday note - when the holidays approach, I replace 1/2 cup of the cream with 1/2 cup Bailey's Irish Cream.

BUON APPETITO
