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DESSERT

# CRÈME BRULÉE

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*This is a surprisingly easy to make restaurant standard dish.*

*You don't even need a blowtorch.*

*You can glaze the brûlée under the grill or in a hot oven or even use honey and coconut to make a crust instead of sugar!*





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## INGREDIENTS

- 4 PERSONS
- 4x egg yolks
- 1x drop vanilla essence
- 200g caster sugar
- 200g granulated sugar
- 400ml cream

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## METHOD

- Preheat oven to 170 c
- Warm the cream in a pot
- Whisk the egg yolks and caster sugar in a bowl until creamy
- Add in the warm milk and vanilla essence and stir in.
- Place in 4 ramekins and into deep roasting tray with water in the tray.
- Cook for 25 mins.
- Cool in fridge.
- Sprinkle with remaining sugar and glaze under the grill or in a hot oven for a few minutes. Keep a close eye out so it doesn't burn!
- For an extra treat add a little baileys to the mixture before chilling.