

Vanilla Bean Creme Brulee

Ingredients

2 c Heavy Cream
1/2 c Milk
1 Vanilla Bean
4 Egg Yolks
1/3 c Sugar
1/2 t Vanilla Extract

Instructions

1. Pour the cream and milk into a saucepan over medium low heat. Split and scrape the vanilla bean into the cream mixture. Add the scraped bean into the pan as well. Heat the cream, stirring frequently, just until bubbles begin to form around the edges.
2. In a mixing bowl whisk the egg yolks and sugar until pale yellow and the sugar has dissolved. Preheat oven to 325 degrees.
3. Add a small amount, about 1/3 cup, of the hot cream to the egg mixture and whisk to mix. Add another 1/3 cup and whisk again. Add the remaining cream (removing the vanilla bean pods) to the eggs and whisk. Add the vanilla extract, stir.
4. Place six 5-ounce ramekins in roasting pan. Strain and fill the ramekins with the custard

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mixture and then fill the roasting pan 1/2 way up the ramekins with very hot water. Place the baking pan into the oven and bake about 40 minutes, removing, when the creme brulee is set, but still trembling in the center. Remove ramekins from the baking pan and place in the refrigerator. Chill for at least 3 hours and up to a few days.

5. Before serving, remove ramekins from the refrigerator. Top each creme brulee with about 1 tablespoon of granulated sugar, tilting to spread evenly. Use a kitchen torch in a circular motion to caramelize, but being careful not to burn, the sugar. Let stand for about 5 minutes to allow the sugar to harden and serve. Serve alone or top with fresh fruit.