

Green Tea Creme Brulee

Ingredients

- 1 1/2 c Heavy Cream
- 1 1/2 c Milk
- 1 T Matcha
- 1/2 c Sugar (plus 1 teaspoon for each serving)
- 5 Egg Yolks
- 1 t Vanilla Extract

Instructions

- 1.Preheat the oven to 300 degrees. In a small bowl add 1/4 cup of the milk and the matcha. Use a matcha whisk to incorporate the matcha into the milk. Pour into a medium pot.
- 2.Add the rest of the milk and cream into the pot over medium heat. Scald the mixture, stirring often, until it's very hot to the touch but not boiling. Remove from the heat and set aside.
- 3.In a medium bowl, whisk together sugar, vanilla and egg yolks, until well blended and the mixture becomes pale yellow.
- 4.Temper the egg and sugar mixture with the milk and cream, adding $\frac{1}{2}$ cup at a time, whisking vigorously. Once half of the mixture is in the bowl pour the rest in and whisk until completely incorporated.

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5. Place a sieve over a large bowl and strain the mixture through the sieve. Divide the liquid between 6 ramekins that are 6 ounces each. Place the ramekins into a large baking pan. Carefully pour boiling water into the pan to come halfway up the sides of the ramekins.

6. Bake just until the cr me brulee is set when shaken, but still trembling in the center, approximately 50 minutes. Remove the ramekins from the water bath, cool to room temperature, and refrigerate for at least 2 hours and up to 3 days. If you are storing them for more than 12 hours, cover tightly with plastic wrap.

7. Remove the cr me brulee from the refrigerator 30 minutes prior serving. Sprinkle about 1 teaspoon of sugar on the top of each ramekin. Melt

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the sugar with a kitchen blowtorch until the sugar caramelizes evenly. Allow the crÃ©me brulee to sit for at least 5 minutes before serving.