

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

Instructions

- 1.Preheat the oven to 300 degrees. Place the cream, milk, and matcha into a medium saucepan over medium heat. Scald the mixture, stirring often, until it's very hot to the touch but not boiled. Remove from the heat and let it cool. In the meantime, start a kettle of water on the stove.
- 2.In a medium bowl, whisk together 1/2 cup sugar and the egg yolks, until well blended and the mixture becomes pale yellow.
- 3.Temper the egg and sugar mixture with the milk and cream, adding 1/2 cup at a time, whisking vigorously. You don't want to cook the egg by pouring the milk and cream too fast.
- 4.Place a sieve over a large bowl and strain the mixture through the sieve. Divide the liquid

Green Tea Creme Brulee

between 6 medium ramekins. Place the ramekins into a large deep baking or roasting pan. Carefully pour boiling water into the pan to come halfway up the sides of the ramekins.

5. Bake just until the cr me brulee is set when shaken, but still trembling in the center, approximately 30-40 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.

6. Remove the cr me brulee from the refrigerator for at least 30 minutes prior to browning the sugar on top.

7. To serve, spread about 1 tsp. of sugar on the top of each ramekin. Tap the side of ramekin to

Green Tea Creme Brulee

evenly spread the sugar and discard the excess sugar. Melt the sugar with a kitchen blowtorch until the sugar caramelizes evenly. Allow the cr me brulee to sit for at least 5 minutes before serving.