

# Caramel Pots De Creme

## Ingredients

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- 3/4 c Sugar
- 1 1/2 c Heavy Cream
- 1 c Milk
- 1 Vanilla Bean (halved lengthwise, seeds scraped and reserved)
- 5 Egg Yolks
- 1/4 t Salt

## Instructions

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- 1.Preheat oven to 300 degrees. Place six 4-ounce ramekins in a 9x13 inch pan; set aside. Put 1/2 cup sugar into a medium saucepan over medium heat. Cook, without stirring, until sugar is caramelized and golden brown, about 3 minutes. Swirl pan to dissolve any unmelted sugar. Reduce heat to low. Slowly whisk in 1 cup cream, the milk, and vanilla bean and seeds. Raise heat to medium-high. Bring to a boil; remove pan from heat.
- 2.Whisk together remaining 1/4 cup sugar, the egg yolks, and salt in a medium bowl until pale. Slowly add milk mixture, whisking constantly. Pour through a fine sieve into a large glass measuring cup; discard vanilla bean.
- 3.Using a tablespoon, skim air bubbles from surface. Divide liquid evenly among pots. Fill

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roasting pan with hot water to come 1 inch from top of pots. Cover with foil, and poke small holes in two opposite corners.

4. Transfer pan to oven, and bake until custard is just set, about 35 minutes. Transfer pots to a wire rack; let cool completely. Cover with plastic wrap, and refrigerate at least 2 hours, or overnight.

5. Put remaining 1/2 cup cream into a chilled medium bowl. Whisk until soft peaks form. Place a dollop of whipped cream on each pot de creme. Serve.