

Crème Brulee



Ingredients

12 Yolks

5 oz Granulated Sugar

1 T. Vanilla

1 Quart Heavy Cream

1 T. Turbinado sugar

Recipe

1. Preheat oven to 325 degrees
2. In a large metal bowl add yolks and sugar and whisk.
3. In a metal pot add heavy cream and vanilla and heat on low to a simmer (important not to boil) just until bubbles start to form on top.
4. Add heavy cream mixture slowly into metal bowl containing yolk and sugar mixture while whisking. (if milk is too hot the yolks will curdle and be unusable).
5. Once combined; strain and set aside.
6. Add any additional flavorings you would like at this time- please note to use extracts etc.. adding too much additional liquids can prevent proper cooking.

7. In a large sheet tray place ramekins or baking cups and fill $\frac{3}{4}$ of the way with Brulee batter.
8. Fill large sheet tray with water up to halfway point of ramekin creating a water bath and cover with foil.
9. Turn Brulees every ten minutes until edges are set but the middle still has a light jiggle.
10. Allow to cool and top the Brulee with Turbinado sugar and enjoy!

Flavor Ideas

-Crushed Candy Cane

- Crushed Oreos

-Banana Liqueur

-Citrus Fruits

-Tea(place tea bags with heavy cream when heating)