

Creame Brulee

Ingredients

- 1 Quart heavy cream
- 2 teaspoons of pure vanilla extract
- 1 Cup vanilla sugar, divided.
- 6 Large egg yolks
- 2 Quarts hot water

Preheat the oven to 325 degrees F.

Place the cream, vanilla bean and its pulp into a medium saucepan set over medium-high heat and bring to a boil.
Allow to sit for 15 minutes.
Remove the vanilla bean (reserve for another use)

In a medium bowl, whisk together 1/2 cup sugar and the egg yolks.
(do this until well blended)
Add the cream (a little at a time)
Pour the liquid into 6 (7 to 8-ounce) ramekins.
Place the ramekins into a large cake pan.
Pour enough hot water into the pan to come halfway up the sides.
Bake approximately 40 to 45 minutes.

Remove the ramekins from the roasting pan and refrigerate for at least 2 hours (up to 3 days if necessary)
Remove from refrigerator at least 30 minutes prior to browning the sugar on top.
Divide the remaining 1/2 cup vanilla sugar equally among the 6 dishes.
Using a torch, melt the sugar and form a crispy top.
Allow to sit for at least 5 minutes before serving.

