

MIRKWOOD DESIGNS presents...

## Classic Crème Brûlée

- 2 cups heavy cream
- 4 egg yolks
- 4 tablespoons granulated sugar
- 1 teaspoon vanilla extract
- ½ cup granulated sugar

### Special Equipment

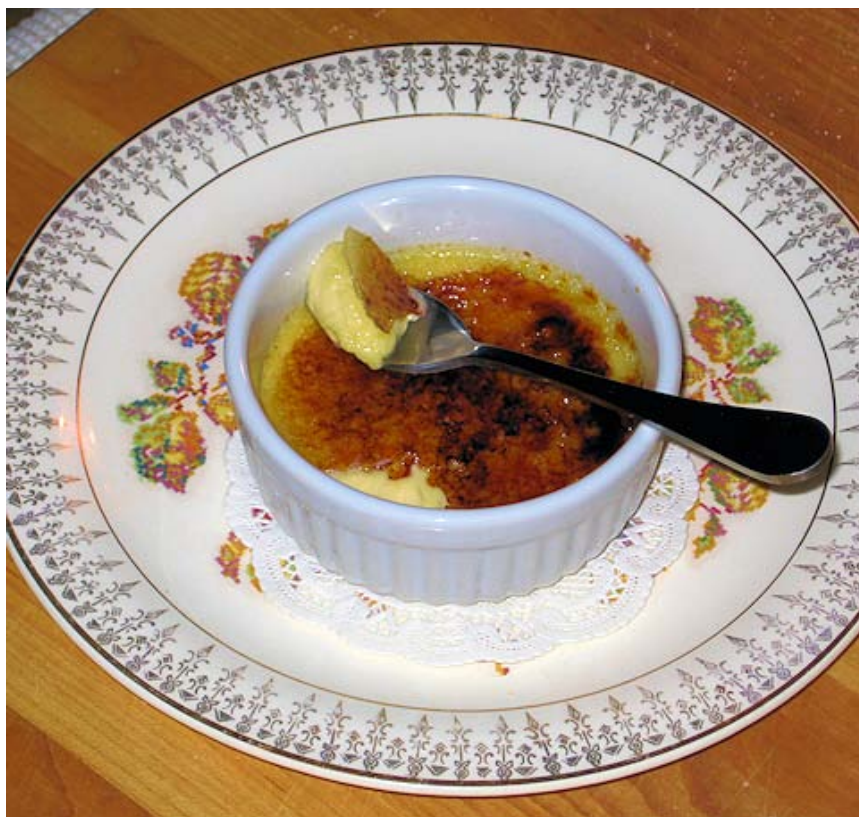
- Oven-proof custard cups or ramekins
- Butane kitchen torch  
or access to an oven broiler

Yield: 6-8 servings

I prefer the Crème Brûlée just as it is, but you can top it with fresh fruit.

Or you can make a **Simple Berry Sauce**:

Put 1 cup of berries (fresh or frozen) into a small saucepan and add 1 tablespoon of sugar. Add more to sweeten if you like. Heat until bubbling, stirring regularly. Turn the heat to low and simmer for ½ hour. Cool before serving. This is also great on ice cream.



1. Preheat oven to 325 degrees Fahrenheit.
2. Slowly heat the cream until just simmering. Stir in the 4 tablespoons of granulated sugar.
3. In a bowl, beat the egg yolks until light yellow. Pour about ½ cup of the hot cream into the egg yolks and stir. Add the remaining hot cream, stirring constantly. Stir in the vanilla.
4. Pour the mixture (which is now a custard) through a sieve into individual oven-proof ramekins or custard cups.
5. Place the filled cups into a large baking or casserole dish and carefully pour hot water into the baking dish until the water comes half way up the cups.  
Note: DO NOT fill the baking dish more than that or the water could get into the cups and ruin the custard!
6. Carefully move the casserole dish into the pre-heated oven.
7. Bake for 35 minutes. The custard will just be firm, and will get more firm as it cools.
8. CAREFULLY remove each custard cup from the water bath and allow to come to room temperature. Refrigerate for at least 4 hours before continuing with the “brûlée” step.

### How To Brûlée

Note: Once the sugar on top of the custard is heated, the Crème Brûlée should be served immediately. If left to sit, the crusty sugar topping will eventually soften. While it will still taste good, it won't have that nice hard-sugar surface for which Crème Brûlée is known.

1. If there is any moisture on the surface of the custard, carefully use a piece of paper towel to blot it off.
2. Immediately before serving, cover the entire surface of each custard cup with a thin layer of granulated sugar.
3. Set the cups on a metal baking sheet and use a kitchen torch to heat the sugar. It is important to completely caramelize the sugar—do not leave any sugar granules!

Alternately, set the cups on a metal baking sheet and put the sheet under a broiler set to high (the cups should be about four inches from the broiler element). Watch closely to see that the sugar is caramelized. This will take only a minute or two. Do not walk away from the oven!

Serve immediately.

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