

CRÈME BRULEE

INGREDIENTS:-

1 pint fresh double cream

4 egg yolks

75g caster sugar

1 teaspoon vanilla essence



METHOD:-

Put the cream in the top of a double boiler or in a heatproof bowl over a pan of hot water and bring to just below boiling point.

Meanwhile, put the egg yolks, 50g caster sugar and the vanilla essence in a mixing bowl and beat thoroughly. Pour in the cream and stir to combine. Pour the mixture into a shallow baking dish and place in a roasting tin half full of water.

Bake in a cool oven 150°C for 1 hour or until set. When set, remove from the tin and leave to go cold. Chill in a fridge for several hours, preferably overnight. Sprinkle the top of the Crème Brûlée with the remaining sugar and put under a preheated hot grill until the sugar turns to caramel. Serve cool.

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