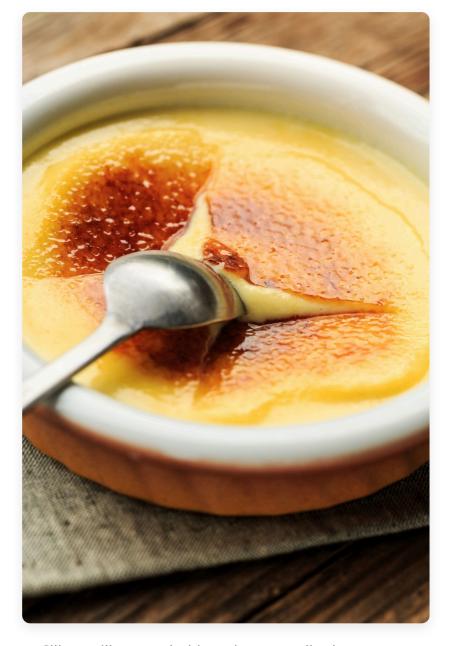
Crème Brûlée

Classic dessert with creamy custard and caramelized sugar top



Silky vanilla custard with a crisp caramelized sugar crust

a Ingredients

- 2 cups heavy cream
- 6 5 large egg yolks
- ¹/₂ cup granulated sugar (plus extra for topping)

- 😍 1 tsp pure vanilla extract
- Pinch of salt

Instructions

- 1. Preheat oven to 325°F (160°C). Place ramekins in a baking dish.
- 2. \ Heat cream in a saucepan until just simmering. Remove from heat.
- 3. 🃤 In a bowl, whisk egg yolks, sugar, vanilla, and salt until smooth.
- 4. Slowly pour warm cream into yolk mixture, whisking constantly.
- 5. Strain mixture and pour into ramekins. Add hot water to baking dish halfway up sides.
- 6. Bake for 35–40 minutes until custard is set but still slightly jiggly.
- 7. Representation 7. Cool, then refrigerate for at least 4 hours or overnight.
- 8. Before serving, sprinkle sugar on top and caramelize with a torch or broiler until golden and crisp.
 - 🦻 Tip: Use superfine sugar for a thinner, more even brûlée crust.

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