



Crème Brûlée

Classic dessert with creamy custard and caramelized sugar top



Silky vanilla custard with a crisp caramelized sugar crust



Ingredients

- 🥛 2 cups heavy cream
- 🥚 5 large egg yolks
- 🍬 ½ 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. ❄️ 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.*