

Crème Brûlée

Crème brûlée is a sweet custard with a brittle coating of caramelized sugar on top. In other words, it's a heavenly, light dessert with only five simple ingredients...and deceptively easy to make.

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| Prep Time | Cook Time | Chilling time | Total Time |
| 10 mins | 40 mins | 4 hrs | 4 hrs 50 mins |



5 from 10 votes

Course: Dessert Cuisine: French

Keyword: blueberry creme brulee, creme brulee, rhubarb creme brulee, strawberry creme brulee

Servings: 6 Calories: 399kcal Author: [Viana Boenzli](#)

Equipment

- Culinary torch
- 4 ounce ramekins

Ingredients

Basic Crème Brûlée

- 476 g heavy cream
- 1 tsp vanilla extract
- 5 large egg yolks
- 10 Tbsp granulated sugar
- Pinch of salt
- Extra sugar for topping

Rhubarb Crème Brûlée

- All crème brûlée ingredients above, plus:
- ½ pound rhubarb stalks, chopped into small pieces
- 2 tablespoons granulated sugar
- 1 tablespoon light brown sugar
- ¼ cup water
- ¼ teaspoon fresh grated ginger (optional)

Blueberry Crème Brûlée

- All crème brûlée ingredients above, plus:
- 1-½ cups blueberries
- 2 tablespoons granulated sugar
- 1 tablespoon water

Strawberry Crème Brûlée

- 8 large strawberries, cored and sliced
- 2 tablespoons granulated sugar
- 1 tablespoon water

Instructions

1. Heat the oven to 325°F and start a kettle of water on the stove.

2. In a pot, over low-medium heat, warm up the heavy cream, vanilla extract, and salt, just until hot, stirring occasionally.
3. In a separate bowl, whisk together the egg yolks and sugar until smooth.
4. Once the cream mixture is hot, remove from heat. Ladle out ½ c and slowly pour it into the egg mixture, whisking continuously (this will temper the eggs so they don't scramble).
5. Next, slowly pour this egg-cream mixture into the pot of cream, also whisking continuously, until smooth. It will still be quite runny and not custard-like at this point...completely normal.
6. Place the ramekins in a baking dish with deep sides and fill each cup to about ¾ full with the custard mixture.
7. At this point, your kettle of water should be boiling and the oven temperature should be ready. Pour the very hot water from the kettle into the baking dish, to about halfway up the sides of the ramekins, being careful not to spill any water into the ramekins themselves.
8. Bake for about 40 minutes, or until the custard is still a little jiggly in the center.
9. Remove from the oven and let cool slightly.
10. Once the ramekins are cool enough to handle, carefully remove them from the baking pan (be careful, the water may still be quite hot!) and chill in the refrigerator for 4 hours.
11. Just before serving, sprinkle 1 teaspoon of sugar on top of each one and turn on the torch. Holding the torch a few inches away, repeatedly pass it over the surface of each custard.
12. Let cool for a few minutes, serve, and enjoy! When you break the brûléed caramelized top with a spoon, it should make a satisfying "crack".

Rhubarb Crème Brûlée

1. Mix rhubarb, sugars, water, and ginger (optional) in a pot over low-medium heat, stirring frequently, for about 10 minutes. The rhubarb will soften and the mixture will thicken. If you'd like the rhubarb in even smaller pieces, like I did, after it has finished cooking, use a potato masher to get a *slightly* smoother consistency.
2. Prepare crème brûlée as above, except first put a layer of rhubarb compote in the bottom of each ramekin, chill for at least 30 minutes, then pour the custard mixture over top, and bake as usual. Note, however, that as there is slightly less custard in each ramekin, the baking time may be slightly less.

Blueberry Crème Brûlée

1. Mix blueberries, sugar, and water, in a pot over low-medium heat, stirring frequently, for about 10 minutes. The blueberries will soften and start to burst, and the mixture will thicken.
2. Prepare crème brûlée as above, except first put a layer of blueberry compote in the bottom of each ramekin, chill for at least 30 minutes, then pour the custard mixture over top, and bake as usual. Note, however, that as there is slightly less custard in each ramekin, the baking time may be slightly less.

Strawberry Crème Brûlée

1. Mix strawberries, sugar, and water, in a pot over low-medium heat, stirring frequently, for about 10 minutes. The strawberries will soften and the mixture will thicken.
2. Prepare crème brûlée as above, except first put a layer of blueberry compote in the bottom of each ramekin, chill for at least 30 minutes, then pour the custard mixture over top, and bake as usual. Note, however, that as there is slightly less custard in each ramekin, the baking time may be slightly less.

Notes

- **How many desserts will this make?** This will make about six 4-ounce ramekins of crème brûlée...or about 8 if you're adding fruit to the bottom (as you'll use less custard with those).
- **Tip:** When preparing the bain-marie, if you're a bit nervous about carrying a dish of boiling hot water across the kitchen to the stove, you can do this instead: Place the dish (with the ramekins already in it) on the oven rack and then fill it with the hot water.
- **Can I make crème brûlée ahead of time?** Yes...and no. While you can certainly make the cream mixture and even the custard the day before (stored in the fridge), the brûléeing must be done just before serving.
- **Suggestion:** If you enjoyed this dessert, you're gonna love our [fresh fruit tart!](#)



Nutrition

Calories: 399kcal | Carbohydrates: 23g | Protein: 4g | Fat: 33g | Sodium: 37mg | Potassium: 76mg | Sugar: 20g | Vitamin A: 1370IU | Vitamin C: 1mg | Calcium: 70mg