

Cream Caramel

Ingredients:

- * 500 ml Milk
- * 4 Eggs
- * 300 g Sugar
- * 1 Vanilla bean
- * 1 tbs Water

Steps:

1. Scald the milk and vanilla pod together. Leave to infuse for 30 minutes.
2. Whisk the eggs with half of the sugar until frothy.
3. Strain the milk, discarding the vanilla pod, and add to the whisked eggs.
4. Mix well, then strain again.
5. Prepare the caramel by melting half of the sugar with a dash of water in a saucepan, stirring constantly.
6. Pour the caramel onto the base of the moulds.
7. Place the moulds in a tray.
8. Pour the egg mixture over the caramel.
9. Cook using the attached cooking program.
10. Remove the moulds from the oven and leave to cool on a wire rack.