

Classic Crème Brûlée

1- 6 piece Crème Brûlée Set
6 egg yolks
1/4 cup granulated sugar
1 1/2 cups heavy cream
3/4 teaspoon pure vanilla extract
6 teaspoons granulated sugar
(for the caramelized tops)

Preheat oven to 300°F/162° C. In a medium bowl, whisk egg yolks and sugar together until the sugar is dissolved and egg yolk mixture is thick and light in color. Add cream and vanilla extract and whisky until blended. Strain the mixture into a large bowl skimming off any foam or bubbles.

Place wire rack in pan and fill pan just under the halfway with water. Place the ramekin cups into the wire rack and pour mixture evenly into the four cups (water should cover bottom half of cups).

Bake crème brûlée until the edges are set, but still slightly loose in the center, around 50-55 minutes. Remove the pan from the oven and let sit on a wire rack until cooled. Remove the cups from the rack and chill at least 2 hours.

Before serving, place the ramekins back into the wire rack and pan; sprinkle 1 1/2 teaspoons of sugar on top of each. *Use the kitchen torch to lightly toast and melt the sugar topping until brown and bubbly, about 30 seconds. Let the sugar topping cool before serving. To serve, use a spoon to crack the crisp sugar open to reveal the creamy dessert underneath.*

Flavored alternatives - replace vanilla with 1 teaspoon orange extract, 1 teaspoon grated orange peel and 1/4 teaspoon nutmeg; or use your favorite chocolate or espresso flavoring.