

"Crème brûlée is one of those desserts that perfectly captures the harmony between simplicity and indulgence. My love for the white chocolate version came while working in the UK, where I learned the art of precise custard cooking. The creamy sweetness reminds me of Bermuda's warmth — soft, comforting, and elegant. It's a dessert that never fails to impress, combining French finesse with island charm."



- Ingredients
- 200ml double cream
- 100ml whole milk
- 100g white chocolate, finely chopped
- 4 large egg yolks
- 50g caster sugar
- 1 tsp vanilla extract
- 3 tbsp demerara or caster sugar (for caramelizing the top)



White Chocolate Crème Brûlée



Serves: 4



Prep Time: 15 mins |

Cook Time: 35 mins |

Chill Time: 2 hrs

Method

1. Preheat the Oven:
2. Set oven to 150°C (300°F). Place 4 ramekins in a deep baking tray.
3. Heat the Cream:
4. In a saucepan, gently heat the cream and milk until warm — not boiling. Add white chocolate and stir until melted and smooth.
5. Mix the Custard:
6. In a bowl, whisk egg yolks, caster sugar, and vanilla until pale. Slowly pour in the warm chocolate cream, whisking constantly to combine.
7. Bake:
8. Pour mixture into ramekins. Fill the tray with hot water halfway up the sides and bake for 30–35 minutes until just set with a slight wobble in the center.
9. Chill:
10. Remove from oven, cool to room temperature, then chill for at least 2 hours.
11. Finish the Brûlée:
12. Just before serving, sprinkle sugar evenly over each custard and caramelize with a blowtorch until golden and crisp.

CHEF WILL'S TIPS:

- Chef Will's Tip 🍴
- For the silkier custard, always temper your eggs slowly with warm cream — and never rush the bake. A gentle water bath keeps it smooth and luxurious, while the caramelized sugar on top adds that satisfying crunch every crème brûlée deserves. Chef William Smith Local
- 🌐 www.willsmithkitchen.com
- 📍 @WillSmithKitchen | "Bringing Local Flavor to Every Table"