

## Crème Brûlée

### Ingredients:

- 2 cups (480ml) **heavy cream**
- 5 **large egg yolks**
- 1/3 cup (65g) **granulated sugar**
- 1 tsp **vanilla paste** (or 1 vanilla bean, split and scraped)
- A pinch of Kosher or sea **salt**
- Turbinado sugar for topping

### Instructions:

#### 1 Preheat & Prepare

- Preheat your oven to **325°F (163°C)**.
- Arrange **4 ramekins** in a deep baking dish.

#### 2 Heat the Cream

- In a saucepan, heat the **heavy cream** over medium heat until **hot but not boiling**.
- If using a vanilla bean, add the **seeds and pod** to the cream while heating.
- Remove from heat and let it sit for a few minutes. If using a vanilla pod, remove it now.

#### 3 Whisk the Yolks & Sugar

- In a separate bowl, vigorously whisk together the **egg yolks, sugar**, and pinch of **salt** until pale and slightly thickened.

#### 4 Temper the Eggs

- **Slowly** pour a small amount of the warm cream into the egg mixture while whisking constantly. This prevents scrambling. Add a little more of the warm cream, whisk, then add the remaining warm cream while continuing to mix.
- Stir in the **vanilla paste** if not using a vanilla bean.

#### 5 Pour

- Divide evenly among the **ramekins**.

#### 6 Bake in a Water Bath

- Carefully pour **boiling water** from a teapot into the baking dish until it reaches **halfway up the ramekins**.
- Bake for **30–35 minutes**, or until the edges are set but the center is slightly jiggly.

#### **7 Cool & Chill**

- Remove ramekins from the water bath and let cool to room temperature.
- Cover with plastic wrap and refrigerate for **at least 2 hours** (or overnight) for the best texture.

#### **8 Caramelize the Sugar Topping**

- Just before serving, sprinkle **about 1–2 tsp of turbinado sugar** evenly over each custard.
- Use a **kitchen torch** to caramelize until deep golden brown. Alternatively, broil in the oven for **1–2 minutes**, watching closely.

#### **9 Serve & Enjoy**