

Crème Brûlée

Serves 6

Hands-on Time 15 minutes (plus cooling)

Baking Time 40 minutes

Ingredients

- 600ml double cream
- 1 tsp vanilla bean paste or extract
- 6 large egg yolks
- 65g caster sugar (plus 6 tsp for topping)

Equipment

- Saucepan
- Bowl
- Whisk
- Sieve (optional)
- Jug
- 6 ramekins
- Kitchen paper
- Roasting tray
- Kettle of water
- Blowtorch (optional)

Method

1. Preheat the oven

- Preheat the oven to 160°C/140°C (fan)/325°F/Gas Mark 3.

2. Heat the cream

- In a saucepan, combine the double cream and vanilla. Heat over low heat until steaming (do not boil).

3. Prepare the custard base

- In a bowl, whisk together the egg yolks and 65g caster sugar until thick and creamy.
- Gradually pour the warm cream into the egg mixture, whisking continuously until fully combined.
- For a smoother texture, strain the mixture through a sieve into a jug.

4. Fill the ramekins

- Divide the mixture evenly among the 6 ramekins.
- Gently tap each ramekin on the worktop to remove air bubbles.

5. Bake the crème brûlées

- Place a piece of kitchen paper in the bottom of a roasting tray and arrange the ramekins on top.
- Carefully pour freshly boiled water into the tray until it reaches halfway up the sides of the ramekins.
- Bake on the middle shelf for 40 minutes, or until set with a slight wobble.

6. Cool the crème brûlées

- Remove the ramekins from the water bath and dry their bottoms.
- Let them cool to room temperature, then refrigerate until ready to serve.

7. Caramelize the tops

- Sprinkle 1 tsp caster sugar evenly over each crème brûlée.
- Use a blowtorch to melt and caramelize the sugar until golden. Alternatively, place under a preheated grill, watching closely to avoid burning.

8. Serve

- Serve immediately, tapping the caramelised tops to create shards.

Enjoy!