

From the kitchen of David and Jennifer Deaven

\$Id: creme_brulee.v 1.2 2009/01/03 16:30:27 deaven Exp \$

Desserts/Creme Brulee

Desserts/Creme Brulee

- A: 2C cream
1t vanilla
1/8t salt
B: 4 egg yolks
3/8C sugar
C: 1T sugar
4T brown sugar

1. Combine (A) in a heavy medium saucepan, moderate heat until the surface begins to shimmer, about 5 minutes.
2. Combine (B) in a bowl and whisk until just starting to lighten. Pour in the hot (A) while stirring gently to avoid forming air bubbles.
3. Strain the custard into a large measuring glass and skim off the surface air bubbles.
4. Pour custard into 6 shallow plates placed into a baking pan with water.
5. Bake 325F for 45 minutes, or until the custard is firm around the edges but trembling in the center.
6. Chill for 3 hours, sieve (C) over top, and flame with torch.
7. Serve garnished with fresh fruit.

From the kitchen of David and Jennifer Deaven