

*From the kitchen of David and Jennifer Deaven*

id: creme\_brulee,v 1.4 2019/07/31 00:58:10 deaven Exp \$

7. Serve garnished with fresh berries.  
Serving: 6  
and flame with propane torch, rotating and swirling to coat evenly.

## Desserts/Creme Brulee

## Desserts/Creme Brulee

A: 2C cream  
1t vanilla extract  
1/8t salt

B: 4 egg yolks  
3/8C sugar

C: 8T 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 mixture (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 small ramekins placed into a baking pan with water halfway up the sides of the ramekins.
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 or a few days, spread (C) over top,



*From the kitchen of David and Jennifer Deaven*