



Crème brûlée

⚙️ DIFFICULTY
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📅 NUMBER OF SERVINGS
12-15 pieces

🕒 PREPARATION TIME
10 minutes

🔥 BAKE TIME
30-40 minutes

1000 g Cream 35% fat

200 g Egg yolks

150 g Dark Muscovado Sugar

2 Vanilla pods

2 spoons **Golden Caster Sugar**

PREPARATION

- Boil the cream with the vanilla.
- Beat the egg yolks and **Dark Muscovado Sugar**, then pour the boiling milk into the mix.
- Cook again until the custard coats the spoon.
- Pour into ramekins and place them in a baking dish. Fill the baking dish with boiling water halfway up. Bake in the oven at 160°C.
- Cool completely and refrigerate for a minimum of 4 hours.
- Sprinkle some **Golden Caster Sugar** onto the crème brûlée and torch it to get a crackly sugar top.