

## Mānuka Honey Brûlés

As fun to make as they are to eat!

### Ingredients

Medium free-range egg yolks .....	6
Vanilla extract.....	1 tsp.
Mānuka honey.....	2 tbsp.
Orange zest, finely grated.....	1 tsp.
Heavy whipping cream.....	2 ½ cups
Caster sugar for broiling.....	2 tbsp.



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### Directions

1. Preheat oven to 300°F. In a mixing bowl, whisk egg yolks, vanilla, honey, and orange zest together until smooth.
  2. Slowly pour heavy whipping cream into the egg mixture, whisking continuously. Pour custard into a jug, then pour evenly into six, 6 oz., 1.1 in. deep ramekins (a pitcher will make this easier).
  3. Place ramekins in a large baking dish. Pour in enough hot water (from the tap is fine) to reach halfway up the sides of the ramekins. Carefully transfer to the oven and cook for 50–60 minutes until the brûlés are just set, with a slight wobble in the middle. Allow to cool slightly, then place in the fridge for at least a few hours (or in the freezer for 30 minutes) to set.
  4. When ready to serve, evenly sprinkle 1 tsp. of sugar over each brûlée. Use a cook's blow torch to caramelize the sugar; the caramel will harden after about 1 minute. If you don't have a blow torch, allow crème brûlés to set in the fridge for at least 8 hours until they are very cold, then sprinkle with sugar and place in oven, set to a hot broil (with the oven door open) for 1 minute to caramelize. Now enjoy and serve!
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