

Truffle Shuffle

Crème Brûlée

Mise en Place

2 medium saucepans
Paring knife (preferred, or a small, sharp knife)
Cutting board

Medium bowl
Whisk
Fine mesh strainer

Ramekins/mini gratin dishes
(included in your kit)

Ingredients

For the Crème Brûlée

440g (2 cups) cream
½ vanilla bean
120 grams (about 6 whole) egg yolks
100 grams (½ cup) sugar

+50g (¼ cup) sugar

To Make The Crème Brûlée

1. Preheat your oven to 300F.
2. In a medium saucepan, bring the cream to a simmer.
3. Meanwhile, scrape out the seeds from the remaining vanilla bean half. Place the pod and seeds in the cream.
4. In a medium bowl, whisk together the yolks and the sugar.
5. Once the cream has come up to a boil, slowly stream it into the egg and sugar mixture by adding a little bit at a time until all the cream mixture is incorporated.
6. Strain out the vanilla bean and any eggy bits.
7. Place your ramekins in a shallow baking dish and fill each ramekin evenly with the Crème Brûlée mixture.
8. Place in the oven and fill the dish with warm water until the water level matches the Crème Brûlée level in your ramekins.
9. Bake until the Crème Brûlées have the slightest jiggle but no loose liquid (180F is the final cook point), about 17-25 minutes depending on the size of your ramekins.
10. Remove from the oven and cool for 15 minutes.
11. Top with sugar and use a blowtorch to make a beautiful crust. Sometimes I add the sugar twice to really get a nice thick layer. Alternatively, you can broil for 1-2 minutes.
12. Serve with sliced poached pears and garnish with caramel sauce (optional).