



Classic Crème Brûlée

Yield: 6 portions



INGREDIENTS

- 1 quart heavy cream
- 1 vanilla bean, split and scraped
- 1 cup vanilla sugar, divided
- 6 large egg yolks
- 2 quarts hot water

INSTRUCTIONS

- Pre-heat the oven to 325 degrees F.
- Place the cream, vanilla bean, and its pulp into a medium saucepan set over medium-high heat and bring to a boil. Remove from the heat, cover and allow to sit for 15 minutes. Remove the vanilla bean and reserve for another use.
- In a medium bowl, whisk together $\frac{1}{2}$ cup sugar and the egg yolks until well blended and just until it starts to lighten in colour. Add the cream a little at a time, stirring continually. Pour the liquid into 6 (7 to 8-ounce) ramekins.
- Place the ramekins into a large cake pan or roasting pan. Pour enough hot water into the pan to come half-way up the sides of the ramekins. Bake just until the crème brûlée is set, but still trembling in the center, approximately 40 to 45 minutes.
- Remove the ramekins from the roasting pan and refrigerate for at least 2 hours and up to 3 days. Remove the crème brûlée from the refrigerator for at least 30 minutes prior to browning the sugar on top.
- Divide the remaining $\frac{1}{2}$ cup vanilla sugar equally among the 6 dishes and spread evenly on top. Using a torch, melt the sugar and form a crispy top.
- Allow the crème brûlée to sit for at least 5 minutes before serving.
- Garnish with fresh berries.

Bon Appetit!

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