



Simple & Delicious Crème Brûlée



INGREDIENTS

- 2 cups 35% cream
- 5 egg yolks
- ½ cup white sugar
- 1 vanilla Bean (cut in half lengthwise)
- Pinch sea salt

INSTRUCTIONS

1. Pour cream into a heavy bottom sauce pot, add vanilla bean, and salt. Stirring often, allow the cream to come just to the point of a simmer, and immediately turn off the heat. Set the cream aside. In a medium bowl, whisk together sugar and egg yolks. Remove vanilla bean from the cream. Slowly whisk the hot cream into the egg yolks. Once mixed, evenly divide the mixture into ramekins, and place into an oven proof tray. Add water to the tray until the water level is about half way up the height of the ramekins.
2. Bake in a preheated oven at 340°F for approximately 18-20 minutes, until the mixture has set firm. Once fully cooled, lightly coat the top with sugar, and carefully melt with a kitchen blow torch until the sugar is golden brown.

Bon Appetit!

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