

Vanilla Bean Creme Brulee (4 serves)

Ingredients

- 300ml pouring cream
- 250ml (1 cup) milk
- 1 vanilla bean, split
- 5 egg yolks
- 70g (1/3 cup) caster sugar
- 1 tablespoon raw caster sugar



Method

- Step 1** - Preheat oven to 150C. Bring cream, milk and vanilla bean almost to the boil in a saucepan over medium heat
- Step 2** - Remove vanilla bean. Scrape the seeds from the vanilla bean into the cream mixture. Discard the bean
- Step 3** - Whisk the cream mixture into the egg mixture. Strain into a jug. Divide among four 185ml ovenproof ramekins
- Step 4** - Place ramekins in a roasting pan. Add boiling water to reach halfway up sides. Bake for 35 minutes or until just set
- Step 5** - Place ramekins in a roasting pan. Add boiling water to reach halfway up sides. Bake for 35 minutes or until just set
- Step 6** - Cool slightly. Cover. Chill for 4 hours or until set. Sprinkle raw sugar over the custards. Use a blowtorch to caramelize