



## **Creme Brûlée**

907g heavy cream

1 Vanilla Bean

2g salt

90g egg yolk (approx. 5)

140g sugar (plus additional for topping)

In a pot heat cream and split vanilla bean until scalding. In a bowl whisk egg yolks, sugar, and salt. Gently temper hot cream into egg mixture until all ingredients are mixed evenly. Strain out vanilla bean and pour into ramekins. Bake at 325 until set, approximately 30-40 minutes.

Allow to chill in refrigerator for 4 hours or ideally overnight.

To serve, sprinkle each with about 1 tablespoon of sugar and spread evenly. Using a blow torch or Broiler, heat sugar until all granules have dissolved. Allow sugar to solidify and serve immediately.