

## Cream Brulee

Serves 6 :

Preparation and cooking time : 40 to 60 minutes

Ingredients :

- 600ml double cream
- 4 egg yolks
- 75 g caster sugar
- 1 teaspoon vanilla essence
- 25 g demerara sugar

Preheat the oven to 150 degrees centigrade. Pour the cream into a bowl and place over a saucepan of boiling water. Heat the cream gently but do not allow to boil.

Meanwhile whisk together the egg yolks, 50 g of the caster sugar and the vanilla essence. When the cream is warm, add to the egg mixture and whisk together.

Pour the crème into individual dishes and place on a cooking dish, pour water into the dish so as to come half way up the sides of the individual serving dishes.

Bake in the oven for an hour or until the puddings are set, remove the dishes and allow to cool. Then place in a fridge to chill.

Just before serving , sprinkle sugar over the top of each dish, place under a hot grill until the sugar has caramelized.

Top tip :

- Serve with fresh fruit if desired.