

# CREME BRULEE



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**Preparation :** 10 min - **Resting :** 2 hr - **Cooking :** 10 min - **Equipment :** -

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**Ingredients :** 4-6

- VANILLA CREAM: - 4 gelatine leaves (4g) - 1 vanilla pod &#150; seeds only - 40 g caster sugar - 500 ml double cream - 5 egg yolks - 25 g cornflour - Demerara sugar for caramelising

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1. Soak the gelatine leaves in cold water for 5 minutes to soften.
2. Squeeze the excess water from the gelatine, and put into the metal bowl with the cream, vanilla seeds, egg yolks, sugar, and cornflour.
3. Run the EXPERT programme for 8 minutes/speed 5/95°C.
4. Then, run the EXPERT programme (without heating) for 2 minutes/speed 10
5. Pour into ramekins. Cool at room temperature. Then, refrigerate for 2-4 hours.
6. Just before serving sprinkle the top of the vanilla cream with Demerara sugar; caramelize using a blowtorch, or under the grill.

Cook Expert ■