

CREME CARAMEL



Preparation : 5 min - **Resting :** - - **Cooking :** 50 min - **Equipment :** -

Ingredients : Serves 6

- 3 eggs - 4 tbsp vanilla sugar - 100 g sugar - 500 ml milk - CARAMEL SYRUP: - 250 g sugar - 65 ml water - 1 tsp white vinegar

1. Preheat the oven to 160°C (150°C fan, gas mark 3).
2. Put the eggs, sugar, vanilla sugar and milk into the metal bowl and run the EXPERT programme for 5 minutes/speed 4/80°C.
3. Make the CARAMEL SYRUP: Put the sugar, water and white vinegar into a saucepan over medium heat and cook, without stirring, to a golden caramel.
4. Put the hot caramel into ramekins and slowly pour the vanilla cream on top. Pour hot water into an ovenproof dish to $\frac{3}{4}$ full. Put the ramekins into the dish and bake for 45 minutes.
5. The crème caramel must be cold before turning out.

Cook Expert ■