

# CREME CARAMEL




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

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**Ingredients :** 6

- 3 eggs - 4 tbsp vanilla sugar - 80 g sugar - 500 ml milk - 250 g sugar - 65 ml water - 1 tsp white vinegar

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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, 5 minutes/speed 4/80 °C.
3. 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 ■