

Crème Brulee

*Makes ~10 Crème brûlée



Ingredients:

- 650g 35% Cream
- 200g Milk
- 200g Maple syrup
- 260g Yolks
- 1 Vanilla Bean
- Sugar
- Optional: Raspberries

Directions:

1. Weigh and combine 650g of cream and 200g of milk
2. Scrape out inside of vanilla bean and add to mixture
3. Add empty vanilla bean into milk mixture to let infuse.
4. Heat milk and cream *Do not let boil.
5. Crack 260g of egg yolks
6. Weigh 200g maple syrup
7. Mix maple syrup and egg yolks.
8. Temper the hot milk mixture into yolk and maple syrup
9. Continuously whisk as you pour in milk.
10. Fill ramekins with 120g of crème brûlée mixture.
11. Place ramekins into a roasting pan, and fill with 1 inch of water.
12. Cover tightly with aluminum foil and place in conventional oven at 350 degrees for approximately 1.25 hrs or until they jiggle slightly but are still solid.
13. Cover and place in refrigerator to cool.

Right before serving: sprinkle ~1/2 teaspoon of sugar on each crème brûlée. Use a torch to toast sugar until it begins to bubble and turn amber in color.

*If do not own a torch: you can place under broiler and watch carefully