

Classic Crème Brûlée

Serves 6

- 473 ml heavy cream
- 4 large egg yolks
- 50 g granulated sugar
- 1 T vanilla extract
- Pinch salt, to taste
- About 3-4 C water for water bath
- 1-2 tsp superfine sugar per each ramekin, for caramelizing



1. Preheat oven to **150°C**.
2. Place 6 ramekins in a 23x33-cm pan that will be used for a water bath. Spray ramekins with non-stick cooking spray; set aside.
3. Add the **cream** to a 475-ml glass measuring cup or microwave-safe bowl. Heat on high power until cream begins to bubble just a bit, but don't let it come to a full boil (*or heat cream over medium heat on the stove, about 10 minutes*). Set aside to cool.
4. Separate the **eggs** and put yolks in a large bowl.
5. In the bowl with the yolks, add **50 g granulated sugar**, and whisk vigorously for **3 to 4 minutes** until the mixture is lighter and paler in color, and has fluffed in volume. Use an electric mixer to make it easier.
6. With a spoon, remove any skin that's formed on the cream. It will be quite warm, but not scalding; it should read **73°C** max.
7. Very slowly pour about $\frac{1}{4}$ **C of cream** into the **eggs**, whisking the whole time, to temper the eggs.
8. Continue pouring the cream into the eggs very slowly, whisking the whole time.
9. Add the **vanilla**, optional **salt**, and whisk to combine.
10. Evenly pour mixture into prepared ramekins; set aside.
11. Add **475 ml water** to glass measuring cup and microwave on high power until boiling, **about 4 minutes**.
12. Slowly and carefully pour the hot water into the pan to create a bain marie. Top off with more very hot tap water until the water level in the pan is about as high as the level of crème brûlée inside the cups.
13. **Bake for 40 to 45 minutes**, or until set with some jiggle. Bake until done, noting that crème brûlée will set up more as it cools. If you open the oven and gently move the baking pan and the crème brûlée makes a wave-like motion, more than just slight jiggling, they're not done. They should not be browned, won't rise, and if testing with a thermometer it should read **65-68°C**; however, bake until about **77°C** because less than that will still probably jiggle too much.
14. Remove pan from the oven. Carefully with a hot mitt, remove ramekins from water bath and place them on a wire rack to cool completely, **about 1 hour**.
15. Cover plastic wrap, and transfer to fridge to **chill for at least 3 hours**, or up to 3 days in advance.
16. Prior to serving, evenly sprinkle each ramekin with **2 tsp superfine sugar**. Using a torch held about 15-cm away from the surface, heat the sugar, making sure to keep the torch moving evenly to prevent burning. When sugar is sufficiently caramelized to your liking, serve immediately.