

## Creme Brulee



Recipe courtesy Tyler Florence

### Recipe Summary

**Prep Time:** 30 minutes

**Cook Time:** 2 hours 40 minutes

**Yield:** 6 servings

**User Rating:** ★★★★★

9 egg yolks  
3/4 cup superfine white sugar plus 6 tablespoons  
1 quart heavy cream  
1 vanilla bean

Preheat oven to 325 degrees F. In a large bowl, cream together egg yolks and sugar with a whisk until the mixture is pale yellow and thick.

Pour cream into a medium saucepan over low heat. Using a paring knife, split the vanilla bean down the middle, scrape out the seeds and add them to saucepan. Bring cream to a brief simmer, do not boil or it will overflow. Remove from heat and temper the yolks by gradually whisking the hot vanilla cream into yolk and sugar mixture. Do not add hot cream too quickly or the eggs will cook.

Divide custard into 6 (6-ounce) ramekins, about 3/4 full. Place ramekins in a roasting pan and fill pan with enough water to come halfway up the sides of the ramekins. Bake until barely set around the edges, about 40 minutes. You may want to cover loosely with foil to prevent browning. Remove from oven and cool to room temperature. Transfer the ramekins to the refrigerator and chill for 2 hours. Sprinkle 1 tablespoon of sugar on top of each chilled custard. Hold a kitchen torch 2 inches above surface to brown the sugar and form a crust. Garnish with cookies and fresh fruit. Serve at once.

Variation: Before dividing into ramekins: add 3 ounces of shaved dark chocolate for chocolate creme brulee; add 4 slices of crystallized ginger for ginger creme brulee; add 3 slices of orange peel for orange creme brulee. Let steep 20 minutes to infuse the flavor. Strain out the ginger and orange peel before baking.

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