

CRÈME BRÛLÉE

INGREDIENTS

3 c vanilla bean ice cream

6 egg yolks

6 tbsp sugar

PREHEAT

Preheat oven to 325°.

DIRECTIONS

Place ice cream in microwave-safe glass bowl. Melt ice cream slowly start by microwaving 30 seconds, stir. Continue to microwave in 10 to 15 second intervals until completely melted. Be careful not to boil.

Let cool 15 minutes, then gently whisk egg yolks into ice cream mixture. Add one yolk at a time.

Pour custard into ramekins. Place on baking pan and fill pan with boiling water until it reaches halfway up the ramekin side. This water bath technique (aka bain-marie in French) allows custard to cook evenly without cracks and keeps oven's air moist.

Bake 40 to 50 minutes until tops are lightly golden-brown.

Let sit out until room temperature, cover in plastic wrap, and let chill for about 2 hours or overnight.

For the caramelized sugar topping, sprinkle each with 1 tbsp sugar and torch carefully.

TIP

If no kitchen torch is available, heat sugar in a heavy 8" skillet over medium heat. Let sugar sit in even layer and DON'T touch.

Once sugar is starting to melt, give it a stir with a heat-proof spatula. Pour onto chilled custard and quickly circle the ramekin to coat surface before it hardens.