



CARAMEL CRÈME BRÛLÉE



INGREDIENTS for 4 servings

- 140 ml (0.3 pts) whole milk
- 400 g (14 oz) cream
- 100 g (3.5 oz) sugar
- 4 egg yolks
- Pulp of 1 vanilla pod
- 50 g (1.7 oz) filled Caramel Drops with finest Caramel (from Cavendish & Harvey)
- tbsp. brown sugar

PREPARATION

- Heat the milk with the caramel confectionery in a small saucepan until the Drops have dissolved and stir into a mass
- Let cool down
- Mix the milk, cream, sugar, vanilla and egg yolks
- Let dough rest overnight in the refrigerator
- Preheat the oven (circulating air) to 1000 C (2120 F)
- Pour the mixture through a fine sieve and fill into Caramel Crème Brûlée ovenproof forms
- Place the forms into a deep baking mould
- Put the frying pan in the oven and add boiling water (no water into the forms) so that the forms are half immersed in water
- Leave to set in the oven for one hour
- Take out of the oven and allow to cool in the refrigerator for 3 hours
- Just before serving, evenly sprinkle the surface with brown sugar and caramelize using a gas burner