

## Vanilla Bean Crème Brûlée



### Ingredients:

250 grams whole milk  
250 grams heavy cream  
80 grams white sugar  
150 grams egg yolks  
1 vanilla bean

### Directions:

1. Measure milk and cream into a pot. Slice the vanilla bean open, scraping out the seeds and adding them to the pot with the cream and milk.
2. Whisk egg yolks and sugar together in a medium bowl.
3. Bring the milk just to boil and slowly pour over yolk mixture while whisking.
4. Pour batter into ramekins and bake at 94C or 200F. The length of bake time will depend on the quantity of batter you've poured into your ramekins, and the shallowness or depth of dishes. For approximately 1/4 cup of batter, you will bake at this temperature for 45 minutes.
5. Upon removing ramekins from the oven, allow to cool only slightly before wrapping them with plastic wrap and refrigerating them overnight or up to 3 days.
6. When ready to enjoy them, dab moisture carefully from the surface as to not remove its natural skin. Sprinkle a small amount of white sugar evenly over the surface and torch. Repeat sugar and torching a second time for a thicker brittle.

*Enjoy the goodness!*