



Lavender Crème Brûlée

INGREDIENTS

- 500ml thickened cream
- 1 tsp vanilla Extract
- 6 egg yolks
- 100g caster sugar
- 20g brown sugar
- 2 drops of lavender essence



Serves: 4



Prep Time: 20 min



Cooking Time: 40-45 min

METHOD

1. Preheat the oven to 150°C.
2. Place the cream, vanilla extract in a saucepan over medium heat and bring to just before the boil (up to temp). Set aside.
3. Whisk together egg yolks and caster sugar in a bowl for 2-3 minutes or until pale.
4. Slowly pour hot cream over egg yolk mixture whilst consistently whisking until all cream is added.
5. Add the lavender essence and whisk through.
6. Strain mixture into a jug, evenly divide between 4 x 200ml ceramic ramekins.
7. Carefully place ramekins in a deep roasting pan lined with a folded tea towel. Pour boiling water into the roasting pan to come halfway up the sides of ceramic ramekins.
8. Cover the roasting pan with foil, allowing one small edge to have a small gap, to allow steam to escape.
9. Bake in the oven for 40 minutes or until the custard has just set (should wobble together, when nudged). Remove ceramic ramekins from the water bath and set aside to cool. Place ramekins in the fridge and let it rest for 1 hour.
10. Sprinkle brown sugar evenly over the surface of the baked custards. Run a kitchen blowtorch over the custards until the sugar bubbles and caramelizes.



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