

# Crème brûlée

## Recipe:

Crème brûlée is a classic dessert. Delicious crispy top. Creamy filling. Simple to make. Few ingredients, and it's always a bit of a show-off to stand with the gas burner.



Hard caramel, soft cream.

There are many recipes using only egg yolks. Firstly, it is a waste of food if you throw whites out. For the second they taste too much of eggs for my taste. Therefore, I have made this recipe so I can use whole eggs.

About 8-10 portions.

### ingredients:

- 5 dl cream
- 2 cups milk (can be omitted)
- 1 vanilla stick (only the grains)
- 150 g sugar
- 3 eggs (or 8 egg yolks)

### How to do it:

Mix all except the eggs. Heat to boiling.

There are three reasons why it should be cooked. It melts the sugar. It draws out the flavor of vanilla. This makes it easier to stir the eggs evenly.

Stir well so it does not burn.

When it has cooled down to a little more than hand warm mix the eggs in. The mixture should be just below 50 degrees so the eggs do not harden or form lumps. They do this by approximately 55 degrees.

Beat the eggs well out into the cream mixture. If there is free flowing throughout the residues of the egg white or the yolk, there is a person who is going to eat dessert with hard-boiled eggs in pieces!

Getting around 1 dl. in each of the small molds. I usually use an 8 cm ramakin.

Bake in a water bath in the oven for 30 minutes at 150 ° (warm air)

The cream should still be a little "runny" in the middle when removing it from the oven. Otherwise, it got too much, and you have made a very sweet baked egg.

Cover with film, so they do not take the taste, and put them in the fridge until required for use. You can certainly make it the day before serving. The cream should be stiff and cold before you can continue.

Cover the top with about 2 tsp. sugar and burn gently with a gas burner until it caramelize.

They should be served with caramel stiffened at the top, but the cream should still be cold and stiff underneath. So do not stand lingering with the gas burner.