Crème brûlée  

yield: 8, depending on ramekin size*

**materials**

*hot cream mixture*  
- 100g heavy cream (~1/4c + 3tbsp)
- 70g granulated sugar (~1/3c)
- 1 vanilla bean, split open with the seeds scraped out

*yolk mixture*  
- 120g egg yolks (~6)
- 500g heavy cream (~2c + 2tbsp)

☐ granulated sugar, for caramelizing  
☐ roasting pan  
☐ aluminum foil

**methods**

1. preheat oven to 325F
2. combine 100g cream, 70g sugar, & vanilla bean seeds in a small pot
3. bring cream mixture to boil to dissolve sugar
4. whisk together egg yolks & 500g cream

*shallow ramekins provide a balance of crispy caramel & creamy custard

5. pour hot cream mixture into yolk mixture in slow, steady stream while whisking constantly
6. place ramekins in a roasting pan
7. divide custard mixture evenly among them
8. pour hot water into roasting pan until covering 3/4 of the side of ramekins
9. cover roasting pan tightly with foil
10. bake in oven for 35 - 45 minutes
11. custards are done when tapping pan creates slight jiggle in center, but not a liquidy wave
12. remove ramekins from the water bath immediately with flat, metal spatula
13. chill until set and cold, about 4 hours
14. sprinkle granulated sugar evenly over custard
15. melt sugar with kitchen torch
16. set caramel for 3 minutes in refrigerator
17. serve with seasonal berries

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