



## Creme Brulee

Serves 6

6 egg yolks

1/3 cup white sugar

2.5 cups heavy cream

1 tbsp. vanilla extract

3 tbsp. dark brown sugar

Preheat oven to 250 degrees. In a bowl, beat the egg yolks and white sugar with a mixer at medium speed. Set aside. In a pan, bring the cream to a boil over medium heat. Remove the cream from the heat immediately and add it to the egg-sugar mixture while continuing to beat. Add the vanilla and continue to beat until the mixture is completely cool.

Pour the cool mixture into six 4-ounce custard cups. Line the sides of a 3-inch-high baking pan with parchment paper, then place the cups in the pan. Add water until it reaches halfway up the sides of the cups. (The paper will stabilize the water and prevent the cups from shaking.)

Bake for one hour and thirty minutes. Remove the cups from the pan, allow to cool at room temperature, then refrigerate until chilled.

When chilled, evenly spread 1/2 tablespoon of dark brown sugar over the mixture in each cup. Place the cups on a sheet pan and set under the broiler until the sugar melts, darkens and forms a crust, 20 to 30 seconds. This is the brulee process. Refrigerate until ready to serve.