

Creme Brulee the Raj way !

Raj's Creme Brulee

Ingredients

7 Egg Yolks
1/2 Litre Whipping Cream
125 Grams Sugar
1/2 Tsp. Vanilla Extract

Method

Heat Whipping Cream just below boiling point (scalding). Mix in 1/2 the sugar.

Add the other 1/2 of the sugar to the egg yolks. Whisk egg yolks, sugar and vanilla, until it begins to thicken.

Add hot cream/sugar mixture to eggs, gradually while continually whipping.

Pour mixture into 5-7 oz. oven proof baking dish, bake at 375 for 30-40 minutes, until mixture sets up. Remove from oven, cool in fridge, sprinkle with sugar and caramelize.



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