

"I FOLLOWED THE RECIPE, EXCEPT FOR. . ."



Vanilla Crème Brulee

2 cups (1 pint/ 473ml) heavy cream

1 vanilla bean, split lengthwise or 1 tsp vanilla extract

1/8 tsp salt

5 eggs yolks

1/2 cup white sugar

1. Heat oven to 275F
2. Combine cream, vanilla bean (cut in 1/2, scraped of seeds), salt into microwave safe bowl [use 8 cup Pampered Chef]
3. Heat in microwave for 1 min @Power 7, stir in between for a total of 3 rounds.
4. Let cool, then remove bean from cream. If using vanilla extract add it now.
5. In a bowl whip egg yolks and sugar until light.
6. Stir about a soup ladle of egg mixture, mix into cream mixture.
7. Pour egg-cream mixture into cream mixture, stir thoroughly
8. Using soup ladle, pour into ramekins (8 - 1/2 cup Costco bowls // 7 - 6 oz pyrex bowls).
9. Place in metal cake pan, pour hot water around ramekins.
10. Bake for 20 minutes, rotate pan, bake for another 20 minutes or unit centers are barely set.
11. Once glass has cooled enough, remove ramekins from pan, place on cookie sheet refrigerate.
12. To do sugar topping - sprinkle with sugar, using culinary torch until brown.

Original recipe: Mark Bittman from Cooking NYTimes.

<https://cooking.nytimes.com/recipes/9039-vanilla-creme-brulee>