

Crème Brûlée

French · Dessert · Medium · 65 min total · Serves 6

Silky vanilla custard with a signature crackly caramelized sugar top — the quintessential French dessert.

Ingredients

- 2 cups heavy cream
- 5 large egg yolks
- 0.5 cup sugar (plus more for topping)
- 1 tsp vanilla extract (or 1 vanilla bean)
- 1 pinch salt

Method

1. Preheat oven 325F.
2. Heat cream with vanilla until steaming, not boiling.
3. Whisk egg yolks with sugar until pale. Slowly whisk in hot cream. Strain.
4. Pour into ramekins. Place in a water bath, bake 40-45 min until set but still jiggly in center.
5. Chill at least 4 hours. Before serving, sprinkle thin layer of sugar on top. Torch until caramelized and crisp.

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