



PREP: 10 min +
overnight
COOK: 45 min
SERVES: 4

Classic Vanilla Creme Brulee

This recipe is a classic, and with good reason. The hard crack of the slightly bitter toffee gives way to a creamy, vanilla-scented custard, and it is absolutely heavenly, especially with our Vanilla Bean Paste.

Ingredients

600ml thickened cream
1 tsp Queen Organic Vanilla Bean Paste
6 large egg yolks
3/4 cup (165g) caster sugar

Method

STEP 1

Preheat oven to 150C (fan forced). Place cream in a saucepan and add Queen Vanilla Bean Paste. Place over medium heat and bring to boiling point (do not boil), then remove from heat. Set aside to infuse for 5 minutes.

STEP 2

Place egg yolks and 1/2 cup of the caster sugar in a bowl and beat with electric beaters for 2-3 minutes or until pale and creamy. Pour the hot cream over the yolk mixture, then whisk to combine.

STEP 3

The beating process will have created a foam on the top of the mixture. Use a large spoon to scoop off and discard the foam.

STEP 4

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Method

Strain mixture into a large jug, then carefully pour mixture into 4 x 150ml ovenproof ramekins.

STEP 5

Place ramekins in a deep roasting pan. Pour boiling water into pan to come halfway up the sides of ramekins. Cover pan loosely with foil, allowing some air to enter the sides. Bake in the preheated oven for 45 minutes, the custards should still have a slight wobble when done.

STEP 6

Carefully remove ramekins from oven and water bath and set aside to cool. Cover with plastic wrap and refrigerate overnight.

STEP 7

When ready to serve, preheat oven grill to high. Sprinkle remaining caster sugar on top of each custard and use the back of a spoon to spread evenly. Put custards under grill until sugar melts and caramelizes. Alternatively, use a domestic blowtorch to caramelize.

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