

Crème Brûlée

INGREDIENTS:

500ml Cream
100g Milk
100g Egg Yolks
75g Sugar
1 Vanilla Pod
1 Orange

DIRECTIONS:

1. In a large saucepan over medium heat, combine the milk, egg yolks and sugar until sugar dissolves. Infuse the cream with the vanilla pods then whisk into the saucepan.
2. Transfer to ramekins. Bake in steam oven at 200°F for 30 minutes or cook in water bath for 45 minutes, until firm.
3. Present with caramelized sugar (use a blow torch). On top of the sugar, add orange skin slices confit (50% water, 50% sugar) and some orange pieces next to it.



Pair with a
Madeira.

Serves 10

Recipe provided by Hotel Omm, a member of Design Hotels

Roca Moo at Hotel Omm
in Barcelona

