

# Crème Brûlée



Pair with  
Moscato

**Serves 5**

*Recipe provided by Omni Dallas Hotel at Park West*

## INGREDIENTS:

1 Vanilla bean  
8 oz Sugar  
1 qt Heavy cream  
12 ea Egg yolk

## DIRECTIONS:

Split vanilla bean and scrape out the flesh, place the flesh and the empty split bean in a small sauce pot. Add sugar and cream to the pot and whisk while bringing to a simmer and remove. Place egg yolks into a medium mixing bowl and slowly add cream mixture while whisking as to not scramble the eggs. Once added place bowl over a pot of boiling water and stir constantly until the mixture coats the back of a spoon. Strain mixture through a fine strainer and pour mixture into oven safe molds. Place in a covered water bath and bake at 250° F in a convection for 45 minutes (300° F in a conventional oven) or until the brulees appear gelatinous. Remove from water bath and refrigerate until below 40° F. When ready to serve, coat the top with sugar and burn with a torch or place closely under a broiler until caramelized. Present and enjoy.

Wine Thief in Omni  
Dallas Hotel at Park West

