



Tahitian Vanilla Crème Brûlée

INGREDIENTS (6 SERVINGS):

1 quart Heavy cream
1 Vanilla bean
150 grams Sugar, divided
8 Egg yolks
Fresh berries

DIRECTIONS:

Split the vanilla bean and remove the grain. Add all to the heavy cream and boil so it infuses.

Add 1/2 cup sugar to the yolks and whisk well until the yolks become lightly white. Whisk in the hot heavy cream.

Remove the foam with a ladle then place the mix in 6 ramekins. Cover each with foil and bake at 325 degrees in a bain marie (water bath) for around 40 minutes. Make sure to shake them gently before you take them out to ensure they are firm. Refrigerate for at least two hours.

Before serving, brown the crème brûlée with remaining sugar.

Add fresh berries on top and serve. Bon appetit!

Recipe provided by
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