



CRÈME BRÛLÉE

for 4 portions

INGREDIENTS

- 1 vanilla pod
- 200 ml milk (3.5% fat)
- 250 g cream
- 4 egg yolks (size M)
- 70 g sugar
- 60 g brown sugar
for caramelising

PREPARATION

Heat the milk, cream, vanilla pod and its pulp and leave to infuse for 20 minutes without adding any more heat. Mix sugar and egg yolks, but do not whisk until foamy (!). Mix the egg-sugar mixture with the milk cream and pour through a fine sieve into shallow bowls. Remove the vanilla pods.

Cook in the preheated oven at 130°C top/bottom heat for approx. 30-40 min. Let the cream cool, sprinkle with brown sugar and then caramelize it briefly with the Dragon flambé burner.

