

Creame Brulee

Servings: 8

Source: Food and Wine Magazine, December, 1985 (via Helen Earl!)

Ingredients

- 4 cups Heavy Cream
- 1 Vanilla Bean (or tsp extract)
- pinch Salt
- 8 Egg Yolks
- $\frac{3}{4}$ Granulated Sugar
- 8 Light Brown Sugar

Method

Preheat the oven to 300°F. In a heavy medium saucepan, combine the cream, vanilla bean and salt. Warm over moderate heat until the surface begins to shimmer, about 5 minutes.

In a large bowl, stir the egg yolks and sugar with a wooden spoon until blended. Pour in the hot cream and stir gently to avoid forming air bubbles. Strain the custard into a large measuring cup or pitcher and skim off any surface bubbles. (Rinse the vanilla bean and reserve for another use.)

Place eight $\frac{3}{4}$ c. ramekins in a roasting pan. Pour the custard into ramekins, filling them up to the rim. Place the roasting pan in the oven and pour in enough warm water to reach halfway up the sides of the ramekins. Cover loosely with foil and bake for 1 hour and 15 minutes, or until the custard is firm around the edges. (It may still be wobbly at the center; it will firm up as it chills.)

Remove the ramekins from the water bath and let cool. Cover and refrigerate until cold, at least 3 hours. (The custards can be prepared to this point up to 2 days ahead. If small pools of liquid develop on the surface, blot with a paper towel before proceeding.)

Preheat the broiler or a salamander. Set the ramekins on a baking sheet. Sieve 1 tbsp of brown sugar (granulated sugar might work better) over the top of each custard in a thin layer. Using a metal spatula or a sharp knife, spread the sugar evenly. Broil the custards as close to the heat as possible until the sugar is caramelized, 30 seconds to 2 minutes; watch carefully. Alternatively, caramelize the brown sugar using a salamander. Let cool and serve immediately or refrigerate for up to 4 hours.