



May Recipe

Crème Brulee

$\frac{3}{4}$ cup sugar
3 cups heavy cream
7 egg yolks, slightly beaten
1 Tbsp vanilla
 $\frac{1}{2}$ cup brown sugar
Fresh berries

Combine sugar and cream in heavy sauce pan. Cook over medium heat, stirring until mixture simmers. Do not boil. Remove from heat. Combine yolks and vanilla in small bowl. Gradually stir about $\frac{1}{4}$ of the hot cream mixture into the eggs. Add this egg mixture to remaining cream, stirring constantly. Pour into 8-oz ramekins. Place ramekins in baking dish and add hot water one inch deep. Bake to 350° for 35 minutes. Remove for water and cool. Before serving, mix brown sugar with enough water to make a smooth paste. Spread this over custards. Flame sugar until it melts, bubbles and browns. Cool, garnish with berries and serve. Makes 4 $\frac{1}{2}$ cups.

Serves 9

