

Crème Brûlée

Classic French crème brûlée with silky vanilla custard and caramelized sugar crust. Simple ingredients, elegant dessert perfect for dinner parties.

1h 15min

PREP

45 min

COOK

2h

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Ingredients

- 2 cup heavy cream
- 5 egg yolk
- 1 cup granulated sugar
- 1 tsp vanilla extract
- 1 tsp salt

Instructions

1 Prepare Equipment

Preheat oven to 325°F (165°C). Place 4 ramekins in a large baking dish with high sides.

2 Heat the Cream

Pour 2 cups heavy cream into a medium saucepan. Heat over medium heat until small bubbles form around the edges and steam rises, about 4-5 minutes. Remove from heat immediately.

3 Make Egg Mixture

Whisk 5 egg yolks and 1/3 cup granulated sugar in a large bowl until mixture is pale yellow and smooth, about 2 minutes.

4 Temper the Eggs

Slowly pour the hot cream into the egg mixture in a thin stream, whisking constantly to prevent the eggs from cooking. Add 1 teaspoon vanilla extract and whisk until combined.

5 Strain the custard mixture through a fine-mesh sieve into a large measuring cup or bowl to remove any lumps.

6 **Fill and Bake**

Divide custard evenly among the 4 ramekins. Pour hot water into the baking dish until it reaches halfway up the sides of the ramekins.

7 Bake for 40-45 minutes until edges are set but centers still jiggle slightly when gently shaken. Remove ramekins from water bath.

8 **Chill**

Cool to room temperature, then cover with plastic wrap and refrigerate for at least 4 hours or overnight until completely set.

9 **Caramelize Sugar**

Remove plastic wrap and pat surfaces dry with paper towels. Sprinkle 1 tablespoon granulated sugar evenly over each custard surface.

10 Use a kitchen torch to caramelize the sugar, moving in circular motions until golden brown and bubbling. Let stand 2-3 minutes for the sugar to harden before serving.

Tips

Use fresh vanilla beans when possible for the most intense flavor, though high-quality vanilla extract works well as a substitute.

Temper the egg mixture carefully by adding warm cream slowly while whisking constantly to prevent curdling.

Strain the custard mixture before dividing into ramekins to ensure a perfectly smooth texture.

Don't overbake - the custard should be set around edges but still slightly jiggle in the center when done.

Chill custards thoroughly before caramelizing the sugar topping for the best contrast of temperatures.

Use fine granulated sugar for the smoothest caramelized crust, and work quickly with the torch for even browning.

Let the caramelized sugar cool for 1-2 minutes before serving to allow it to harden properly.

Serve immediately after torching for the perfect contrast between warm, crispy top and cold, creamy custard.