



Classic Crème Brûlée

By Matt Healy

Prep time
20-25 mins

Cook time
20-25 mins

Total time
40-45 mins

Chef Skills: Using a bain-marie, brûléeing and making a crème anglais

Ingredients

- 8 egg yolks
- 65g caster sugar
- 375ml double cream
- 1 vanilla pod

Equipment

- Large heatproof glass bowl
- Medium sized saucepan
- Chopping board
- Fine sieve
- Measuring jug
- Whisk
- Deep oven tray (to use as a bain-marie)
- Kitchen blowtorch
- 4 large terracotta pots

Before you click play

- Get out all equipment & weigh all ingredients
- Separate egg yolks

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Method

1. Pour the cream into a saucepan over a medium heat and bring to the boil.
2. In a bowl, whisk the egg yolks and sugar until the sugar dissolves.
3. Split the vanilla pod lengthways and, using a small knife, scrape the seeds out. Add to the egg mixture and whisk until fully incorporated.
4. Once the cream has come to the boil, remove from the heat and allow to stand for 30 seconds, then pour the cream into the bowl. **Important:** make sure you continually whisk when pouring the hot cream onto the egg mixture - this will allow the mixture to fully combine and prevent the eggs from scrambling.
5. When the cream is fully mixed in, place a fine sieve over a measuring jug and pour in the mixture - this helps to get rid of any egg that may have cooked, as well as removing the vanilla, which will have infused by now.
6. Preheat the oven to 110°C. Put four large terracotta pots into a deep baking tray and pour the mixture evenly into the pots.
7. Pour some warm water into the baking tray to about halfway up the brûlée pots (creating a bain-marie) and then place into the oven. They should take about 20 - 25 minutes to cook/set - you'll know they're cooked when they have a wobble.
8. Remove from the oven and remove the terracotta pots from the baking tray - set aside to cool.
9. Once cooled, evenly sprinkle caster sugar over the top of the crème brûlée and carefully brûlée with a blowtorch.
10. Serve immediately.