

CREME BRULEE

- 2 cups heavy cream
- 1 teaspoon vanilla extract
- 1/8 teaspoon salt
- 5 egg yolks
- 1/2 cup sugar, more for topping



Heat oven to 325 degrees. In a saucepan, combine cream and salt and cook over low heat just until hot but not boiling. Turn off the heat and add the vanilla extract.

In a bowl, beat yolks and sugar together until light. Stir about a quarter of the cream into this mixture, then pour sugar-egg mixture into cream and stir.

Pour into four 6-ounce ramekins and place ramekins in a baking dish; fill dish with boiling water halfway up the sides of the dishes. Bake for 30 to 40 minutes, or until centers are barely set. Cool completely. Refrigerate for several hours and up to a couple of days.

When ready to serve, top each custard with about a teaspoon of sugar in a thin layer. Hit them with a torch until sugar melts and browns or even blackens a bit. Serve within two hours.