



## CRÈME BRÛLÉE (TM6, TM5, TM31)

⏱ 15 min. ⌚ 7 hrs. 🌿 medium 🍴 6 portions

### INGREDIENTS

1 vanilla bean pod  
250 g full cream milk  
5 egg yolks  
70 g caster sugar  
250 g pouring (whipping) cream  
raw sugar, to caramelize

### USEFUL ITEMS

ramekins (7 cm), baking tray, bowl,  
kitchen blowtorch

### THERMOMIX PARTS

simmering basket, measuring cup,  
butterfly whisk

### KITCHEN EQUIPMENT

oven, refrigerator

### Preparation

1. Preheat oven to 100°C. Place 6 ramekins (7 cm) onto a baking tray and set aside.
2. Split vanilla bean lengthways and scrape out seeds. Place vanilla bean seeds and pods into mixing bowl. Add milk and heat **5 min/100°C/speed 1**. Transfer into a bowl and set aside to infuse.
3. Place egg yolks and sugar into mixing bowl, then mix **10 sec/speed 3**.
4. **Insert butterfly whisk**. Add cream and mix **15 sec/speed 3**.
5. Remove the vanilla pod from reserved milk, then add the reserved milk to mixing bowl and mix **20 sec/speed 3**. **Remove butterfly whisk**.
6. Pour mixture into ramekins, then place in the oven and bake for 45 minutes (100°C) or until set (see Tips). Set aside to cool slightly, then place in the fridge for a minimum of 6 hours or overnight to firm up.
7. To serve, sprinkle top of brûlée with a layer of raw sugar and caramelize using a blow torch, before serving immediately.

### TIPS

- To test your custard is set after cooking, it should jiggle from side to side when nudged. It should not be liquid in the centre, if need cook for a further 5 minutes or until set.
- If you don't have a kitchen blow torch, place the ramekins under a hot grill until the sugar caramelises. Allow to cool before serving.

### VARIATION

- **Chocolate crème brûlée:** add 100 g chocolate, broken into pieces after cooking in step 1 and blend **10 sec/speed 3**. Proceed as per recipe.
- **Chai crème brûlée:** add 1 tsp ground cinnamon or 2 tsp chai tea powder in step 1 and proceed as per recipe.

