



ÉCOLE BELLOUET CONSEIL

# BOURBON VANILLA CRÈME BRÛLÉE

## Ingredients

250 g milk  
250 g cream 80 g sugar  
120 g egg yolks  
**20 g Madagascar Bourbon vanilla extract with seeds**

## Preparation

In a saucepan, heat the milk, cream and the vanilla extract with the seeds. Pour the boiling liquid onto the sugar and egg yolks, which have been beaten together.

Fill the ramekins, which are intended for the crème brûlées. Bake them in a fan forced oven at 100°C for 30 to 40 min until obtaining a "tremble" texture.  
Allow them to cool completely.

Just before serving, dust with brown sugar and caramelize with a blowtorch.

## Associated products



EXTRACT  
MADAGASCAR BOURBON  
VANILLA  
WITH SEEDS