

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 brulées. 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