

# Crème Brûlée

..... INGREDIENTS .....

2 cups half and half  
6 egg yolks  
1/3 cup sugar + more for top.  
2 teaspoons vanilla extract  
pinch of salt

For crème brûlée, use egg yolks and half and half.  
For custard use whole eggs and milk.

Serves 6

..... DIRECTIONS .....

- 1 Preheat oven to 325° F / 162.7° C. Boil water in kettle.
- 2 Butter six 6-oz ramekins. Place ramekins in 9X13-inch baking dish.
- 3 Heat the half and half in the microwave until steaming - do not boil.
- 4 Mix egg yolks, 1/3 c. sugar, vanilla and salt.
- 5 Slowly add milk to egg mixture.
- 6 Divide custard between ramekins.
- 7 Pour heated water into the baking dish until water comes about halfway up the side of the ramekins. Use care not to splash water into the ramekins.
- 8 Bake until centers are barely set, about 30-40 minutes. Carefully remove dish from oven and take ramekins out of water bath to cool, then refrigerate.
- 9 Just before serving, sprinkle tops with sugar. Caramelize sugar with a kitchen torch.