

Strawberry Crème Brulee



Ingredients (12 servings)

4 cups heavy cream

3 teaspoons Vanilla

10 egg yolks

½ cup granulated sugar

Method

In a large bowl whisk together egg yolks and sugar until the sugar has dissolved and the mixture is thick and pale yellow. Set aside. Using a double boiler bring the cream to a gentle simmer but do not boil. Remove the cream from the heat and slowly pour into egg mixture and add vanilla.

Return mixture to double boiler with the water simmering, not boiling. Cook the mixture stirring frequently until the custard coats the back of a wooden spoon, about 30 minutes. Remove from heat and strain into a clean bowl. Chill completely for at least six hours. The custard will thicken as it cools.

Be sure to press the plastic wrap onto the surface of the custard so it does not develop a skin while cooling.