VANILLA WHITE CHOCOLATE CRÈME BRÛLÉE

MISE EN PLACE

- **Preheat your oven to 350 F.**

VANILLA WHITE CHOCOLATE CRÈME BRÛLÉE *(yields 12 - 2 oz ramekins)*
Recipe by Cyrilles Koppert

Crème:
6 large egg yolks
50g sugar
500ml whipping cream
vanilla splash

Flavourings:
75g Callebaut white chocolate or dark chocolate callets (available in bulk at Superstore)
extracts: orange, hazelnut, lavender, etc.

Topping:
Granulated white sugar
Equipment: a blow torch

CRÈME:
- Preheat your oven (use the conventional setting, not convection) to 350 F.
- Separate the eggs – you only need the yolks, refrigerate or freeze the whites for another use.
- In a large bowl, cream together the egg yolks with the sugar.
- In a pan, bring the whipping cream to a boil.
- Temper the egg yolk and sugar mixture with the hot cream, whisking briskly while gradually adding the cream. Add a dash of vanilla.

- Place the chocolate in a bowl then pour over the hot cream, egg and sugar mixture, whisking until the chocolate is dissolved.
- Divide the custard into ramekins.
- Place the ramekins in a braising pan and fill with hot tap water to the halfway mark on the ramekins.
- Bake in the preheated oven for about 30 to 40 minutes, or until the crème is set.
- Take out of the water bath and put in fridge until cold.

BRÛLÉE:

- Cover the tops of the custards with a layer of sugar.
- Torch* the sugar until golden brown and wait a few minutes until the sugar forms a crust.
- Serve right away.

*NOTE: If you don't have a torch, you can place the ramekins on a baking sheet and under the broiler for 3-5 minutes, **monitoring closely** until golden brown. **

EQUIPMENT

Blow torch, or use a broiler
Digital weighing scale
Cup measures
Ramekins
Braising pan
Bowls
Whisk