

Crème Brûlée

Serves 6

600ml whipping cream
4 egg yolks
75g caster sugar
5ml vanilla flavouring

Put the cream into the top of a double saucepan or in a bowl over a pan of hot water and heat gently – but do not boil.

Meanwhile, put the egg yolks, 50g of the castor sugar and the vanilla flavouring into a bowl and beat thoroughly. Add the cream and mix well together.

Pour the mixture into six individual ramekin dishes and place in a roasting tin containing sufficient water to come halfway up the sides of the dishes. Bake in the oven at 150°C for about 1 hour or until set. Remove from the roasting tin and leave until cold.

Chill in the refrigerator for several hours, preferably overnight.

Sprinkle the top of each dish with the remaining sugar and put under a hot grill until the sugar turns to caramel. Chill for 2-3 hours before serving.

Source: Cooking for Everyone (1984), Ebury Press, London.