

Steamed Vanilla Bean Pot De Crème

3 cups heavy cream
¾ cup whole milk
¼ tsp kosher salt
1 tsp vanilla bean paste
9 large egg yolks

Chocolate
Sea salt

Directions:

Place the rack in the middle of the oven and turn the Thermador Convection Steam Oven on to Steam mode at 185 F

In a large saucepan, combine cream, milk, and salt; and vanilla bean paste. Heat to just under a boil, stirring occasionally.

In a large bowl, whisk the egg yolks and sugar until the egg looks like a pale yellow color, about 4 minutes. While vigorously whisking, gradually pour hot cream mixture into yolks until smooth. Transfer the mixture back into the saucepan and bring to back to a simmer or until a thermometer reaches (170 F)

Strain through a fine-mesh sieve into a large pitcher.

Place ramekins in a shallow pan or large baking dish and divide the pot de crème custard among the ramekins. Cover the pan tightly with plastic wrap and place in the oven for at least one hour, or until the custard is set around the edges but still wobbly in the center. Remove them from the oven, remove the plastic wrap, then transfer to a wire rack and let cool completely. Chill until cold, at least 4 hours or place in the blast chiller for 20 minutes.

Garnish with chocolate and sea salt, enjoy!