

Vanilla Bean Crème Bruleé

Ingredients:

1 quart	Heavy cream
1 cup	Sugar
1	Vanilla bean
6	Egg yolks
1 cup	Turbinado sugar

Method of Preparation:

1. Pour heavy cream into a medium size sauce pot and add $\frac{3}{4}$ cup of sugar. Cut the vanilla bean in half lengthwise and scrap out the seeds; add the seeds and pod to the heavy cream. Bring cream to a boil, turn off the heat and let steep for 15 minutes.
2. Meanwhile, in a small bowl, whisk together the egg yolks and the remaining $\frac{1}{4}$ cup of sugar. Bring the cream back to a simmer then slowly add a small amount of cream to the yolks to temper them. When the yolks are almost the same temperature as the cream, remove the cream from the heat and whisk the yolks back into the cream. Strain and chill the crème bruleé base.
3. Preheat the steam oven to 212°. Lay out 6- 8 oz. ramekin molds on a baking tray and fill each one with crème bruleé base. Wrap the entire tray tightly in plastic wrap and place in the oven. Bake for 35- 40 minutes or until custards are set and no longer jiggle. Remove from oven and unwrap; chill until firm, about 30 minutes.
4. When ready to serve, remove from the fridge 10 minutes beforehand. Coat the tops of each custard with 1-2 Tbsp. of the turbinado sugar. If using a propane torch, brown carefully in a well-ventilated area, or brown in the oven using the broiler setting (should take 1-2 minutes). Serve immediately.