

**Vanilla Bean Crème Brulee**

Serves 8-10
Ingredients:4 cups heavy cream
10 large egg yolks
1/2 vanilla bean, split and scraped

1 cup granulated sugar

Turbinado sugarto caramelize top

Preparation:

1. Preheat oven to 350 degrees.
2. Using a wire whisk, vigorously whisk egg yolks with granulated sugar in a large bowl, until mixture becomes light in color and sugar has dissolved a bit; set aside.
3. In a medium sized saucepan, combine heavy cream with vanilla bean which has been carefully split down the center, its fragrant black seeds scraped from the pod, and both combined with the cream. Bring the mixture to a simmer.
4. Gradually pour the cream mixture into the egg/sugar mix, whisking gently by hand to combine. Strain custard through a fine mesh strainer.
5. Place individual ramekins in a baking pan, large enough to hold 8 to 10 six-ounce custard cups and deep enough to allow the water for the bain-marie to be added reaching at least halfway up the sides of the dishes.
6. Fill ramekins ¾ full with vanilla custard. Place pan in preheated oven and pour hot water into baking pan so water level reaches halfway up the sides of the ramekins. Cover pan with a sheet of heavy-duty aluminum foil, sealing edges to retain steam.
7. Cook 35 to 40 minutes or until custards are set. To test for doneness, gently shake the individual ramekins; if center is still a bit liquid-like or wobbly, return custards to oven and continue to cook; checking every 3 to 4 minutes, until it has just set.
8. Remove ramekins from baking pan and chill custard in refrigerator several hours or until chilled through.
9. To serve, put a thin layer of turbinado sugar a top each ramekin. Using a blow torch, caramelize sugar working from the outside in towards the middle keeping the torch in constant motion. Sugar should be golden brown and caramelized.