

The Presidential Culinary Museum

Located in the town named after the President of the United States of America, Grover Cleveland County, NC
"The pride of North Carolina"
www.thepresidentialculinarymuseum.org
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Classic French Crème Brûlée

This dessert is always popular. Who doesn't love the rich, creamy custard topped with a crunchy sheet of caramelized sugar? It is the perfect marriage of melt-in-your-mouth goodness and crisp, clean flavors. We've made so many of these in our classes it is silly! Impress your friends and family at your next gathering by bringing the dessert of the elite. It really is very simple, and so worth the effort.

Remember to be careful with the torch – **Only You Can Prevent Forest Fires!**

2 Cups Heavy cream
6 Egg yolks
1/2 Cup Granulated sugar
1 Teaspoon (or to taste) Vanilla extract
Pinch Salt
1 Teaspoon Sugar (for crust)

Instructions:

Place heavy cream in heavy bottomed pan and heat to the almost boiling, or scalding point (smoking); then remove from the heat. Mix gently egg yolks and sugar (1/2 cup) until they are combined. Slowly pour in a bit of the hot cream to create a liaison and temper the eggs. Add the remaining cream slowly while stirring. Add your vanilla and the pinch of salt and then strain in a fine mesh sieve. Pour the custard into four ramekins and be sure to fill them up all the way! Remember, I'm a pig when it comes to this recipe so sometimes I double it!

Place ramekins in a shallow pan with a towel on the bottom and add hot water to reach halfway up the sides. Bake at 350 degrees for about 30 minutes or until the custards are set strong. Don't overcook them or they will look like the surface of the planet Mars. When checking to see if they are done, don't open the oven door up all of the way and let a few hundred degrees escape! Just peek in and shake the oven door or give the stove a lil' kick with your shoe. If you see ripples across the top of the custard—they are not done yet. (SECRET) I also use an oven thermometer hanging inside the oven—religiously.

Remove from the water and towel bath and let them cool slightly to the temperature in the room and then refrigerate until cold and chilled. For the presentation, sift or sprinkle just enough of the sugar (for crust) on top of the custard to cover. Keep away any sugar from the edge and jiggle the ramekin back and forth to spread the sugar out. Caramelize the sugar using a torch or placing under the broiler.

Serve plain or garnish with berries, a swizzle of fruit syrup and sprig of mint. Please note, you can substitute the vanilla flavoring with an extract flavoring and create whole new recipes like orange, mint, cherry... Become adventurous!

