

# Jasmine Crème Brûlée

**PREP TIME:** 20 minutes

**COOK TIME:** 45 minutes

**CHILL TIME:** 2 hours

**TOTAL TIME:** 3 hours 5 minutes

2 C heavy cream

2 T [Jasmine Chun Hao](#) tea leaves

5 lg egg yolks

1/2 C granulated sugar, plus extra for caramelizing

1 t vanilla extract

Pinch of salt

**PREPARE THE TEA INFUSION:** In a small saucepan, heat the heavy cream over medium heat until it just begins to simmer. Remove from heat, add the jasmine tea leaves, and let it steep for about 10 minutes. Strain the mixture to remove the tea leaves, pressing to extract as much liquid as possible. Set aside.

**PREPARE THE CUSTARD:** Preheat your oven to 325°F. In a medium bowl, whisk together the egg yolks, 1/2 C of granulated sugar, vanilla extract, and a pinch of salt until well combined. Slowly pour the tea-infused cream into the egg mixture, whisking continuously to prevent the eggs from cooking.

**BAKE THE CRÈME BRÛLÉE:** Pour the custard mixture into 4-6 ramekins, depending on their size. Place the ramekins in a baking dish and fill the dish with hot water until it reaches halfway up the sides of the ramekins. Bake for 40-45 minutes, or until the custards are set but still slightly jiggle in the center. Remove the ramekins from the water bath and let them cool to room temperature. Then refrigerate for at least 2 hours, or until thoroughly chilled.

**CARAMELIZE THE SUGAR:** Just before serving, sprinkle a thin, even layer of granulated sugar over the top of each custard. Use a kitchen torch to caramelize the sugar until it forms a golden, crispy crust. Alternatively, you can place the ramekins under a broiler for a few minutes, watching closely to prevent burning. Allow the caramelized sugar to harden for a minute or two, then serve immediately.