

Lemon Vanilla Crème Brulee

SKILL
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MAKES
6 Servings

Ingredients

- 7 egg yolks
- 3/4 cup sugar
- 3 cups heavy cream
- 1/2 vanilla bean split and scraped
- 6 Tablespoons Stonewall Kitchen Lemon Curd



Directions

1. Preheat oven to 350 degrees F.
2. Mix egg yolks and 1/4 cup sugar together in mixing bowl.
3. In saucepan, combine heavy cream with 1/2 cup sugar and vanilla bean; dissolve on medium-low heat. Continue heating until steaming hot.
4. Slowly add cream to yolk mixture, stirring constantly. Whisk Lemon Curd gently together with the mixture.
5. Pour into ramekins and bake in a hot water bath for 35-40 minutes.

