

Crème brûlée two ways – Classic vanilla and Chocolate

AF DuPage Baking Demonstration

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Presented by Chef Chris Thielman & Karen Thielman

Servings: 4 servings for each recipe

Special Equipment needed: digital scale, saucepan, 2 mixing bowls, wire whip, 4 each 6-ounce size crème brûlée porcelain ramekins, wire mesh strainer, 2 baking dishes, small butane torch

Classic vanilla crème brûlée

Ingredients:

20 ounces heavy whipping cream

1/2 vanilla bean (split and scraped) OR 2 tsp. vanilla bean paste OR 2 tsp. vanilla extract

Pinch of salt

6 egg yolks (large size eggs)

3 ounces granulated sugar

4 tsp. French cassonade sugar or granulated sugar (divided into 1 tsp. per ramekin) for brûlée topping

Method:

Heat oven to 325°.

In a saucepan, combine the cream, the split and scraped vanilla bean (if using) and salt. Cook over medium heat, stirring occasionally just until almost boiling. Let sit for a few minutes, then discard vanilla bean. (If using vanilla extract or vanilla bean paste, add it now.)

In a separate bowl, beat the yolks and sugar together with a wire whip until light in color. Slowly add about a quarter of the hot cream into this mixture, then slowly add the rest, stirring the entire time.

Strain through a wire mesh strainer into another mixing bowl.

Divide equally into four 6-ounce ramekins and place the ramekins into the two baking dishes. Fill each dish with boiling water halfway up the sides of the ramekins.

Bake for 30 to 40 minutes, or until centers are just set with a slight jiggle.

Remove the ramekins from the oven. Let sit a few minutes, **then put them in the fridge**, and completely cool. Refrigerate for several hours and up to a couple of days ahead of time.

When ready to serve, top each custard with about a teaspoon of granulated sugar or cassonade sugar in a thin layer. Brulé with a torch (about 10 seconds) to caramelize the sugar until well browned.

Chocolate crème brûlée

Ingredients:

2 cups heavy whipping cream

1/2 vanilla bean (split and scraped) OR 2 tsp. vanilla bean paste OR 2 tsp. vanilla extract

Pinch of salt

5 ounces (60%) dark chocolate chips

6 egg yolks (large size eggs)

4 Tablespoons granulated sugar

4 tsp. French cassonade sugar or granulated sugar (divided into 1 tsp. per ramekin) for brûlée

Method:

Heat oven to 325°.

In a saucepan, combine the cream, the split and scraped vanilla bean (if using) and salt. Cook over medium heat, stirring occasionally just until almost boiling. Let sit for a few minutes, then discard vanilla bean. (If using vanilla extract or paste, add it now.) Add the chocolate chips and stir until completely dissolved.

In a separate bowl, beat the yolks and sugar together with a wire whip until light in color. Stir in about a quarter of the hot chocolate cream, then slowly add the rest of the chocolate cream mixture while stirring constantly.

Strain through a wire mesh strainer into another mixing bowl.

Divide equally into four 6-ounce ramekins and place the ramekins into the two baking dishes. Fill each dish with boiling water halfway up the sides of the ramekins.

Bake for 30 to 40 minutes, or until centers are just set with a slight jiggle.

Remove the ramekins from the oven. Let sit a few minutes, **then put them in the fridge**, and completely cool. Refrigerate for several hours and up to a couple of days ahead of time.

When ready to serve, top each custard with about a teaspoon of granulated sugar or cassonade sugar in a thin layer. Brulé with a torch (about 10 seconds) to caramelize the sugar until well browned.

Chefs Notes:

- *Do not add the hot mixture to the egg yolks too fast or you may make scrambled eggs.
- *After about 20 minutes of baking time, check the crème brûlées every 5 minutes as the time listed is only a rough guide.
- *You know the brûlées are done when the center is just set with a slight jiggle, and it shows no sign of uncooked liquid.
- *If you can't find French cassonade sugar, a close substitute to cassonade is raw turbinado sugar. If neither is available, use granulated sugar.
- * Do not use too much sugar for the brûlée topping or the sugar layer will be too thick and hard to eat.
- * The goal is to have a cold creamy interior topped with a crisp sugar topping.