**Creme Brule**

 **Ingredients**

**500 ml double cream**

**1 vanilla pod**

 **120g caster sugar**

**6 tsp cater sugar**

**6 egg yolks**

 **Method of Preparation**

**Slice down the middle of the vanilla pod and split it open.**

**Scrape out the pulp and put it into the sauce pan then add**

**the vanilla pod and double cream. Place the pan of double**

**cream over a medium heat and allow to warm to just under**

**boiling point. Set the oven to 140oC. Add egg yolks and**

**caster sugar in a large bowl and whisk well and gradually**

**pour warm cream in the egg mixture, whisking continually.**

**once combined, set aside. Strain the mixture through the**

**sieve into the jug. Place the six ramekins into the roasting tin**

**and fill each one with the cream mixture. Pour enough**

**boiling water into the tray to reach half way up the ramekins**

**then place into the preheated oven and bake for 30 minutes.**

**One baked remove the creme brulees from the oven. Allow**

**them to cool to room temperature. Sprinkle a teaspoon of**

**caster sugar over each creme brulee. Using a cooking torch**

**heat the caster sugar until it bubbles and changes colour.**

**Your creme brulees are ready.**