



**VANILLA BEAN  
CRÈME BRÛLÉE**

MAKES APPROX. 20 PORTIONS

## NOROHY CRÈME BRÛLÉE MIXTURE

Milk .....	510g
Whipping cream 35% .....	2000g
Egg yolks .....	760g
Sugar .....	250g
<b>NOROHY VANILLA</b> .....	<b>48g</b>

**Split** the vanilla and **extract** the seeds, then **place** in the milk along with the split beans.

**Warm** the mixture through and **leave to sit** overnight.

**Add** in the cream, yolks and sugar.

**Pour** the mixture into porcelain plates or dishes.

**Bake** at 195°F (90°C) until the crème is smooth and wobbles slightly to the touch.

**Store** in the refrigerator.

## FINISHING

**Sprinkle** sugar onto the cooled crème brûlées.

**Wipe** the edges of each dessert's container, then **caramelize**, **sprinkle** with sugar a second time, and **caramelize** again.

## CHEF'S TIP

To suspend your vanilla seeds in your crème brûlée, boil the cream and milk together with the split and scraped vanilla.

Combine this liquid with the sugar and yolk mixture.

Remember, however, that this will give your desserts an oilier mouthfeel than the standard recipe.

