

CRÈME BRÛLÉE VANILLA

MAKES APPROX. 6/7 PORTIONS

NOROHY CRÈME BRÛLÉE MIXTURE

Milk..... 125g
Sugar..... 85g
Whipping cream..... 350g
Egg yolks..... 5 pces
NOROHY Vanilla bean..... 2 pces

Split the vanilla in half. **Add** the seeds and the pod to the milk and leave to **infuse** in the refrigerator for the at least two hours.

Remove the beans and **heat** the milk and the sugar.

Pour over the whipping cream and egg yolks previously mixed and pour into crème brûlée molds.

Immediately **bake** in an oven at 248°F (120°C) for about 30 minutes until the cream is wobbles slightly in the centre of the mold.

Store in the refrigerator.

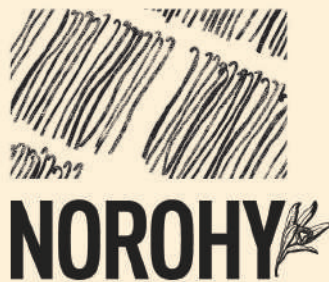
At serving time, **place** brown sugar on top of each cream and **burn** the sugar with a blowtorch.



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Original recipe from Valrhona's L'École du Grand Chocolat.

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  @norohyvanille
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