



MasterChef
AUSTRALIA

Official MasterChef Recipe 

Crème Brûlée

Ingredients

600ml thickened cream
1 vanilla bean, split, seeds scraped
6 egg yolks
¼ cup caster sugar
120g demerara sugar



Method  officially tested

Step 1: Preheat oven to 120°C.

Step 2: Place the cream, vanilla bean and seeds in a saucepan over medium heat and bring to scalding point, then remove from heat. Remove vanilla bean and discard.

Step 3: Whisk together egg yolks and caster sugar in a bowl for 2-3 minutes or until pale.

Step 4: Pour hot cream over egg yolk mixture, continuing to whisk until well combined. Strain mixture into a jug, evenly divide between 4 x 200ml ramekins.

Step 5: Carefully place ramekins in a deep roasting pan lined with a folded tea towel. Pour boiling water into pan to come halfway up the sides of ramekins. Cover pan loosely with foil.

Step 6: Bake in the oven for 40 minutes or until the custard has just set. Remove ramekins from the water bath, and set aside to cool.

Step 7: Sprinkle demerara sugar evenly over the surface of the baked custards. Run a kitchen blowtorch over the custards, or place under a preheated grill until the sugar bubbles and caramelises. Serve.

Serves 4