



# The **ingles** T a b l e

with Bruce Brown  
**CREME BRULEE**

## Shopping List

- 2C heavy cream
- 1½C whole milk
- 6 large egg yolks
- 3 whole large eggs
- 1C sugar
- 1T vanilla extract
- 1T caramel flavoring

## Cooking Instructions

- 1.) In sauce pot, combine milk and heavy cream. Over medium-high heat, bring to a simmer to scald. Immediately pull from heat and allow to settle.
- 2.) In mixer bowl, combine eggs, egg yolks, sugar, vanilla and caramel flavor and beat with whisk attachment until frothy..
- 3.) With mixer slowly blending, carefully pour the scalded milk into the mixing bowl with the egg/-sugar mixture. Continue beating until thoroughly combined.
- 4.) Place ramekins in roasting pan. Ladle ½C of custard batter into each ramekin.
- 5.) Carefully fill roasting pan with hot water to surround the ramekins. Place the pan on middle rack of preheated 350° oven. Bake for 30-35 minutes or until custards are lightly loose in middle.
- 6.) Allow to cool before covering with plastic wrap to chill. Brulèe top of each ramekin with sugar to caramelize before serving.



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