



Baldacci
FAMILY VINEYARDS
NAPA VALLEY

Crème Brûlée

Prep: 20 min

Cook: 40 min

Total: 1 hour

Yield: 6 servings

Ingredients

- 1 pint whipping or heavy cream (2 cups)
- 4 egg yolks from large eggs
- 1/4 cup granulated sugar
- 1 tablespoon vanilla extract
- pinch salt, optional and to taste
- about 3 to 4 cups water, for water bath
- 1 to 2 teaspoons superfine sugar per each ramekin, for caramelizing

Directions

1. Preheat oven to 300 degrees F. Place 6 ramekins in a 9×13 pan or large baking pan that will be used for a water bath. Spray ramekins with non-stick cooking spray; set aside.
2. Add the cream to a 2-cup glass measuring cup or microwave-safe bowl. Heat on high power until cream begins to bubble just a bit, but don't let it come to a full boil
3. Crack the eggs into a small bowl and with clean hands, pick out the yolks and put them in a large bowl.
4. Add 1/4 cup granulated sugar, and whisk vigorously for 3 to 4 minutes until the mixture is lighter and paler in color, and has fluffed in volume.
5. With a spoon, remove any skin that's formed on the cream.
6. Very slowly pour about 1/4 cup of cream into the eggs, whisking the whole time.
7. Continue pouring the cream into the eggs very slowly, whisking the whole time
8. Add the vanilla, optional salt, and whisk to combine.
9. Evenly pour mixture into prepared ramekins; set aside.
10. Add 2 cups water to 2-cup glass measuring cup and microwave on high power until boiling, about 4 minutes.
11. Slowly and carefully pour the hot water into the 9×13 pan.
12. Bake for 40 to 45 minutes, or until set with some jiggle.
13. Remove pan from the oven and very carefully with a hot mitt, remove ramekins from water bath and place them on a wire rack to cool completely, about 1 hour.
14. Prior to serving, evenly sprinkle each ramekin with 1 to 2 teaspoons superfine sugar.
15. Using a torch held about 6 inches away from the surface, heat the sugar, making sure to keep the torch moving evenly to prevent burning.

Pair With

Frederich Gewürztraminer