

White chocolate crème brûlée

Ingredients

284ml pot double cream
 50g white chocolate
 1 vanilla pod or 1 tsp vanilla extract
 3 egg yolks
 1 tbsp golden caster sugar, plus extra for topping



Aim Higher

Try using a blow torch to caramelise the sugar on top instead of the grill.

Equipment

All equipment is provided by school.

REMEMBER TO BRING 4 RAMEKINS FROM HOME AND A CONTAINER AND LID

Oven temperature 160°C or 140°C fan or gas 3.

Method:

1. Preheat oven
2. Using the tip of a knife, split the vanilla pod along one edge and scrape out the seeds into a pan.
3. Heat the cream, chocolate and vanilla pod in a pan until the chocolate has melted. Take off the heat and allow to infuse for 10 mins. If using the vanilla extract, add straight away.
4. Beat yolks and sugar until pale, stir in the chocolate cream.
5. Strain into a jug and pour into ramekins.
6. Place in a deep roasting tray and pour boiling water halfway up the sides. Bake for 15-20 mins until just set with a wobbly centre.
7. Transfer into the fridge and chill overnight.
8. To serve, sprinkle some sugar on top of the brûlées and caramelise under a hot grill.