

Crème Brulee

38ml whole milk

125ml double cream

Vanilla Extract

2 free-range egg yolks

25g caster sugar, plus extra for topping



1. Place the milk, double cream, vanilla seeds and pod into a pan. Bring to the boil. In a large bowl whisk the egg yolks and sugar together until thoroughly combined, then stir in the milk.
2. Strain the mixture through a sieve and divide among four ovenproof ramekins. Place the ramekins into a roasting tray and fill the tray with water until it comes halfway up the sides of the ramekins.
3. Place the tray into the oven and cook for 30-40 minutes, or until the mixture is just firm to the touch. Once cooked, remove from the oven and allow to cool. Place into the fridge to chill.
4. To serve, sprinkle each crème brulee with a sugar to cover and caramelize the top with a mini blowtorch. Repeat once.