

luxe . chocolate . recipes

by *Jodie V.*

WHITE CHOCOLATE CRÈME BRULÉE

INGREDIENTS

500g	thickened cream
90g	free range egg yolks (around 5 large egg yolks)
65g	caster sugar
1 large	free range egg
½	scraped vanilla bean pod - seeds only
100g	white chocolate callets/buttons or finely chopped (containing cocoa butter not palm oil – read blog for further info)

METHOD

Preheat oven to 160°deg C (150°C fan forced)

Beat egg yolks and sugar together until a light fluffy liaison is created.

Bring cream, with vanilla bean seeds almost to boil, add white chocolate, stir until melted.

Pour hot cream mixture slowly onto egg/sugar mixture, whilst beating, to temper the eggs.

Strain mixture into pouring jug.

Pour mixture into ramekins/baking dishes, keeping mixture fairly shallow.

Place ramekins in deep sided baking tray, and fill carefully with hot water, until water level reaches ½ way up ramekins.

Cook until the crème is just barely wobbly, then refrigerate until cold.

When cold, sprinkle the surface with caster sugar, and caramelize with a brulee torch/gun.

SWITCH IT UP

Creamy coffee: Bring 550g thickened cream to boil and Infuse with 50g of whole coffee beans for 15mins. Strain away coffee beans, and top up with more cream if necessary until 500g cream is reached and continue with recipe as above.

Berries & cream: Add whole fresh raspberries, blackberries and/or blueberries to the ramekins after the cream mix has been poured in, dotting around randomly.