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## Creme Brulee

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Serving



2



Est. Time

4 hours

Time: 0:00

Start

Prep

Assist

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1. Gathering list of ingredients,  
tools, and containers.



2. Locating them in your kitchen.

3. Finishing up.

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## Creme Brulee

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Serving

Est. Time

4 hours

Time: 0:00

Start

Prep

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You do not have all the ingredients

### Ingredients

- 1 quart heavy cream
- 1 vanilla bean, split and scraped
- 1 cup vanilla sugar, divided
- 6 large egg yolks
- 2 quarts hot water

### Have it?

fridge  
nope  
nope  
fridge  
n/a

### Containers

- 1 medium saucepan
- 1 medium bowl
- 6 8-ounce ramekins
- 1 large cake pan

### Have it?

cabinet left of stove  
cabinet right of fridge  
nope  
below stove

### Tools

- Whisk
- Torch
- Stirring spoon

### Have it?

leftmost drawer  
nope  
leftmost drawer

Generate Shopping List

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## Creme Brulee

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Serving

Est. Time

4 hours

Time: 0:00

Start

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Preheat the oven to 325 degrees F.

### Ingredients

- 1 quart heavy cream
- 1 vanilla bean, split and scraped
- 1 cup vanilla sugar, divided
- 6 large egg yolks
- 2 quarts hot water

### Have it?

- fridge
- fridge
- fridge
- fridge
- n/a

### Containers

- 1 medium saucepan
- 1 medium bowl
- 6 8-ounce ramekins
- 1 large cake pan

### Have it?

- cabinet left of stove
- cabinet right of fridge
- cabinet right of fridge
- below stove

### Tools

- Whisk
- Torch
- Stirring spoon

### Have it?

- leftmost drawer
- pantry
- leftmost drawer

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# Creme Brulee

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Serving − 4 +

Est. Time  
4 hours

Time: 0:00

Start

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Preheat the oven to 325 degrees F.

## Ingredients

- 2 quarts heavy cream
- 2 vanilla beans, split and scraped
- 2 cups vanilla sugar, divided
- 12 large egg yolks
- 4 quarts hot water

## Have it?

- fridge
- fridge
- fridge
- fridge
- n/a

## Containers

- 1 medium saucepan
- 1 medium bowl
- 12 8-ounce ramekins
- 1 large cake pan

## Have it?

- cabinet left of stove
- cabinet right of fridge
- cabinet right of fridge
- below stove

## Tools

- Whisk
- Torch
- Stirring spoon

## Have it?

- leftmost drawer
- pantry
- leftmost drawer

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# Creme Brulee

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Serving − 4 +

Est. Time  
4 hours

Time: 0:22 Stop

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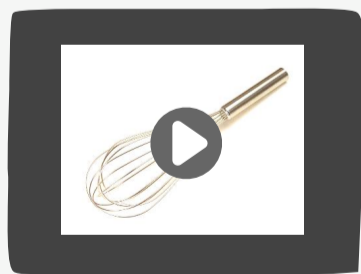
## Step 1

In a **A** medium bowl, **B** whisk together 1/2 cup sugar and 6 large egg yolks until **C** well blended and it starts to lighten in color.

### **A** medium bowl

The medium bowl is in the cabinet to the right of the fridge.

### **B** whisk



Learn how to whisk

▶ Watch the video

### **C** well blended

It is well blended when you don't see any lumps.

## Step 2

Add the  
continual

### **A** stir

Stir  
unif  
bake

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## Creme Brulee

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Serving



4



Est. Time

4 hours

Time: 3:14 **Stop**

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### Step 2

Add the cream a little at a time, stirring continually. <sup>(A)</sup>

<sup>(A)</sup> stirring continually

Stirring continually guarantees a uniform mixture, so that it will bake more evenly.

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# Creme Brulee

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Serving



4



Est. Time

4 hours

Time: 1:44:07

Stop

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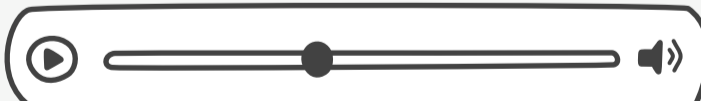
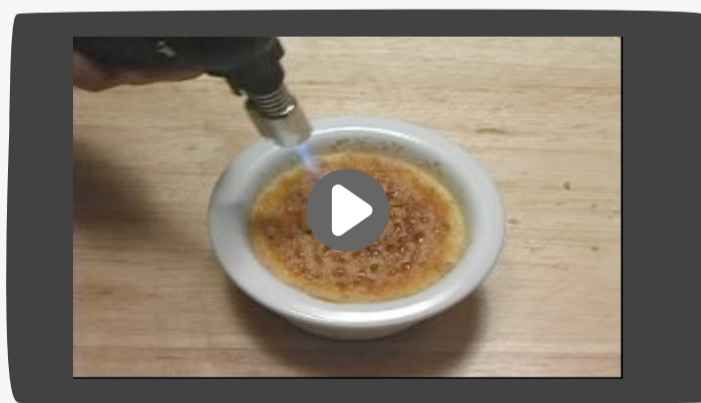
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## Step 12

Using a **torch**<sup>A</sup>, melt the sugar and form a crispy top. Allow the creme brulee to sit for at least 5 minutes before serving.

Tutorial

### Torching Creme Brulee



**A** torch

The torch is in the pantry

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## Creme Brulee

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Serving

Est. Time

4 hours

Time: 2:15:31

Stop

Prep

Assist

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Done!

Congratulations on your Creme Brulee!

Hopefully it looks something like this:



Exit Chef Assist