



Crème brûlée



Preparation	15 Mins
Cooking time	30 Mins
Portions	4
Appliance	CombiSteamer V4000 45 from 2021

A classic French dessert. A creamy vanilla custard topped with a layer of brittle golden brown caramel that cracks when tapped with a spoon. A pleasure for both the palate and the senses.

Crème

- 300 ml full cream
- 3 egg yolks
- 30 g icing sugar
- 1 vanilla pod, halved lengthwise, seeds scraped out

Brittle caramel topping

- 60 g sugar

Crème

Mix the cream, egg yolks, sugar and vanilla seeds well in a measuring jug. Pour the mixture through a fine sieve evenly between the dishes. Place the dishes on a perforated stainless steel tray, put it into the cold cooking space and cook at 85 °C for about 30 minutes using the hot air with steaming mode. Allow the custard to cool, then chill in the refrigerator until ready to serve.

Hot air + steaming 85 °C for 30 Mins

Brittle caramel topping

Sprinkle sugar over the custard and caramelize until golden brown with a blowtorch.





Tips

The cooking time can vary depending on the dishes and quantity: if the custard is too runny, extend the cooking time until it sets.

The custard can be prepared up to two days in advance.

Accessories

4 small soufflé dishes, each with approx. 150 ml volume

Perforated cooking tray

