

# Crème Brûlée

Cuisine: **French**  
Food category: **Desserts**

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Company: **Retigo**



## Program steps

1

Hot air

100 %

Termination by time

01:10 hh:mm

90 °C

40 %

| Ingredients - number of portions - 6 |       |      |
|--------------------------------------|-------|------|
| Name                                 | Value | Unit |
| egg yolk                             | 240   | g    |
| vanilla bean                         | 1     | pcs  |
| milk 3.5%                            | 150   | ml   |
| whipped cream 33%                    | 900   | ml   |
| caster sugar                         | 200   | g    |
| cane sugar                           | 30    | g    |

| Nutrition and allergens                                                                                                                 |          |
|-----------------------------------------------------------------------------------------------------------------------------------------|----------|
| Allergens: 3, 7<br>Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn<br>Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová |          |
| Nutritional value of one portion                                                                                                        | Value    |
| Energy                                                                                                                                  | 296.7 kJ |
| Carbohydrate                                                                                                                            | 38.7 g   |
| Fat                                                                                                                                     | 12.4 g   |
| Protein                                                                                                                                 | 6.8 g    |
| Water                                                                                                                                   | 0 g      |

## Directions

We mix egg yolks with sugar and cold cream. We split the vanilla pod lengthwise and scrape out the seeds, which we add to the milk and bring to a boil. Then we mix everything together and stir gently. We pour into ceramic dishes. We bake at 90°C without steam for about 1h. Once the Crème Brûlées are ready, we let them cool down. When serving, we sprinkle with brown sugar, flambé until the sugar caramelizes. We serve with citrus tartare and buttery cookies.

## Recommended accessories

Vision Bake