

Chocolate Crème Brûlée

1 Combine egg yolks and sugar and blend well, until the mix becomes pale and thick. Add the warm (not hot) cream mix to the eggs and blend well. Return the mix to the pot and stir over low heat for 5-10 minutes (do not boil), until custard coats the back of a wooden spoon, then remove from heat.

2 Now add it to the melted chocolate, blend well and pour the mixture into ovenproof ramekins and align them in a deep baking dish. Add enough water to cover half the sides of the ramekins and bake at 160°C (320°F) for 25 to 30 minutes.

3 When done, remove from oven and chill in refrigerator for at least 4 hours or overnight. Just before serving, add a thin layer of brown sugar and have fun with your blow torch!



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Recipe source: adaptation from donna hay magazine may/june 2005, p.160

Required time: prep. 30 min., baking 25 min., serves 4 to 6

Ingredients:

- * 200ml milk
- * 250ml heavy cream
- * half of a vanilla bean
- * 4 egg yolks
- * 50g sugar
- * 60g milk chocolate
- * 30g dark chocolate
- * fine brown sugar for caramelizing