

Crème Brûlée



Chef Melanie Hammericksen,

Chef Instructor at Oregon Culinary Institute, began her professional training in Culinary Arts but after much experience in the field is as adept in Baking and Pastry.

“A lot of people are intimidated by the thought of making crème brûlée, but it’s really quite simple.”

Yield: 8 ea

Scald cream (200 degrees)

Ingredients:

Blend together yolks, sugar and vanilla

32 oz cream

Temper yolk mixture with hot cream

14 ea yolks

Skim off foam

8 oz sugar

Pour mixture into brûlée dishes

1 tsp vanilla

Set dishes on a flat sheet pan and pour hot tap water into the pan to create a deep bath

Set in a 350° oven

Bake 15-20 minutes or until set. Chill for 1-2 hours.


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