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Recipe: CREME BRULEE
Servings: 6
Serv. Size: .75 Cup(s)
Prep. Time: 1:00

Portion *****	Ingredient *****
8 Large	Egg yolk
3 Cup(s)	Cream, heavy whipping
0.25 Cup(s)	Sugar
1 pinch	Salt
1 teaspoon(s)	Vanilla extract
0.5 Cup(s)	Raspberries

PREPARATION STEPS-

1. Place 7-8 raspberries in the bottom of each fluted ramekin. Preheat oven to 350 degrees.
2. Bring the cream to a simmer. In a separate bowl, whisk in egg yolks, sugar and salt together. Then slowly whisk in hot cream, a little at a time to temper. Add vanilla extract.
3. Divide mixture evenly between ramekins, set in a baking pan and place in oven. Pour preheated water into the baking pan halfway up the side of the ramekins.
4. Bake for 30-35 minutes until set. Do not over bake. Remove from pan, cool, then chill thoroughly.
5. For service, sprinkle 2 tblspns. of sugar evenly over the top and caramelize sugar with a torch. Let set until hardened. Serve with a garnish of 4-5 fresh raspberries and fresh sprig of mint.